

FRIEDMAN'S COMMON-SENSE CANDY TEACHER

A most complete line of up-to-date Formulas, with all instructions in the Art of Making Candies, both steam and open fire work, for the large manufacturer or the beginner, by a practical workman of thirty-five years' experience in teaching the craft both in America and Europe. Up-to-date Ice Cream and Fountain Work in all its branches.

BY
JACOB FRIEDMAN

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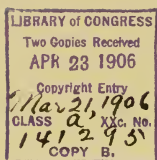
MANUFACTURING CONFECTIONER

604 Madison Street

Chicago, Ill., U. S. A.



Truly yours
Jacob Friedman
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PREFACE.

My reason for claiming this book to be the best and most practical book ever presented to the confectioner: I have worked in the candy business since 1870, starting as a helper in the factory of the M. E. Page Candy Co., in the city of Chicago, Ill. At that time I had just reached the early age of 14 years. After several years with the above firm I concluded that I would become an expert at the business. I realized that to become an expert I would have to work in other shops so as to acquaint myself with the different methods of making candy, so I started to work in this and that shop for a short time in each place, and as soon as I found that I had learned about all I could from one place I hunted up another for more knowledge. I drifted from one shop to another, and from one city to another, always working in each place as I had no trouble to secure a position as I had become quite proficient in the business. After I had found that

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I was a much better workman than the average in my line I concluded I would travel and teach others—not what they already knew, but what I knew. From that time on I began to learn more and more each day, as I would get some pointers from every shop I went into. Coming in contact with hundreds of workmen, and whenever I saw a piece of candy I could not make, I was honest enough to tell them so, and I would either trade one of my recipes for it or buy it for cash. In this way I was able to prove to the confectioner that I could make a very nice and a very large line of goods. After teaching for several years I wrote a book known pretty well in the trade, but as I traveled I found so many new ideas and new ways of making up styles to suit the changing generations I then and there concluded that some day I would write a book to beat it, so I started to travel far and fast to look up new ideas. I went in to win and got what I went after. I traveled thirty-one states in America to look for all up-to-date ideas, and succeeded. I then went to Europe and worked in every city of note in England, Ireland, Scotland, France and the Isle of Man, looking

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for new and old ideas, and got them both. When I returned I resumed teaching and have drawn the largest salary of any candy maker in America as a teacher. All this roaming from one place to another was noticed by hundreds of confectioners, and many of them would offer me a steady position to settle down and work for them, all of which I refused, having made up my mind to keep looking and looking for all the information I could get with one purpose in view at all times, and that purpose was to write another book that would be better than the one I wrote in 1897 and a book that would contain more practical recipes ever before presented to a confectioner. This I know I have accomplished, and if you will follow the instructions given in this book you will agree with me that it is the best and most practical book ever presented to the trade.

Hoping you will be benefited by the contents of this book, thirty-five years of actual hustling by me, I am

Yours very respectfully,

JACOB FRIEDMAN.

The Friedman's Commonsense Candy Teacher is prepared to meet the demands of the up-to-date manufacturers of confections, both steam and open fire work; for the beginner, for the large manufacturer who is constantly looking for up-to-date goods, as the taste and demands for candy are ever changing. The author of this book is known to me as a first-class, up-to-date, practical workman of thirty-five years' experience in traveling and teaching the craft, both in America and Europe. This statement is verified by hundreds of letters in our files from the largest and best manufacturers.

JONAS N. BELL, *Publisher*,
604 Madison St., Chicago, Ill., U. S. A.

COMMON-SENSE
TALKS

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AN APOLOGY.

The information throughout this book, written by me in what may seem plain and rather rough in a way, is meant to cover conditions that I consider worthy of extra attention, and in so doing I will show very plainly how it will advance the confectioner and modify the statements made by me. I would advise reading carefully.

TO THE CANDY MAKER.

Whenever a new candy maker happens to strike your town and gets a job, don't talk about him. Don't say he's no good, he only thinks he is. Don't say you can beat his caramels and that his colors are too loud, his chocolates are hard or that they leak. Don't say his bon bons look dull and that his cream patties are no good. Don't say he can't hold that job long. Don't say he looks like a booser. Don't knock because he is working and you are not. This is a large and glorious country, but not so large but what you and the fellow you have knocked might some day be compelled to work together in the same shop. If you don't know the new candy maker don't talk bad about him; in fact, don't ever run down a brother workman. You can't hold all the jobs down at one time. There is room for all, good and poor; be wise, it costs but little.

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TO THE HELPER, OR BUCK.

The helper in a candy shop is generally *it*, or he thinks he is. I have seen a helper who has served six months' apprenticeship claim to be just as competent as his superior. I have seen a helper who has served nine months in a shop weighing off glucose and sugar for the journeyman, and after writing down the recipes as to what was used in the batches, but having never found out the degree of cooking them, claim he could hold Bill's or John's job if Bill or John should quit. Boys, it takes more than six or nine months to become a candy maker. First, learn how to open a barrel of sugar, or glucose; how to keep a clean shop; how to take care of the tools; how to build a decent fire. Make up your mind that to become a good candy maker you must become a good helper first. A hod carrier always starts on the bottom round of the ladder first. Copy *him*.

ACCIDENTS WILL HAPPEN.

Accidents will happen with the best of candy makers while boiling a batch. I have seen a man unfortunate enough to spoil several batches of candy. Mishaps will happen to the best of men. A man burned over a hundred dollars' worth of stock some time ago that was not accidental, but sheer carelessness; but not, however, on his part. This is what he burned: Almonds, 3 cases; peanuts, $1\frac{1}{2}$ sacks; figs, 40 pounds; dates, 1 case; over 300 pounds of dirty, filthy, sour scrap; several reams of old dirty wax paper, mice eaten wafer sheets and odds and ends of other stock to fill a hogshead. This is why he burned them: He had full charge of the shop and was supposed to use good judgment in running it. Well, this is how he ran it: He had no place for anything; the nut meats would be in the hall one time, in the basement another, in the cream room another, and sometimes back of the furnace. Not only were the nuts kept

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in this way, but also the balance of the stock, some of which would get covered up with old sugar sacks or empty cases, and some would be left uncovered for the rats or mice to feed on, and when he could not see what he wanted he thought it had all been used up and would then order a fresh supply. The shop was kept in a most filthy condition; the fondant covered sometimes, and sometimes not; the tools were laid any old place; in fact, there was no system; so when the new man started in he worked a week to save money for the proprietor. When he got through and had all the stock heaped up in one pile, the proprietor said, Burn it up. But what he said about the candy maker who had been the cause of all this waste—well, I won't tell, but you can guess what he said. A candy maker who has no system, does not keep all raw material in a place where he can see it at all times, does not have a place for every tool, and does not keep his shop in a clean and tidy condition can not expect to hold any respectable position any length of time. Let me tell you, Mr. Candy Maker, cleanliness is the first stepping stone to success. That's all.

WHERE WERE YOU BORN?

Do you have to come from New York, Philadelphia, Boston, Chicago, St. Louis or some other large city to become a first-class candy maker? I say, no. I know candy makers who have never seen a large city who are capable of holding a position in the largest city in America. I know candy makers who have never been outside of a large city who could not hold a position in a small town. It lies with the candy maker himself. If you are a man who pegs away year after year making the same goods you were taught when you started to learn the trade and have no originality about you, and don't experiment with raw material to see if you can't produce something nice, you're a dead one. On the other hand, if you are a candy maker trying to become first class and as good as they make them, one who is not stuck on himself, one who listens to others, one who notices candy made by others, one who has his mind on the business at all times, one who takes great interest in every batch he makes; if, I say, you are all this, you can remain in a small town and be liable at any time to have a call, like a minister, to one of the best places in a large city, and feel and know you are capable of holding your position.

BE ORIGINAL, DON'T IMITATE.

Don't imitate your competitor. Work on your own ideas, not on your neighbors'. I know some confectioners who are all hustle, keep a fine store, all goods up to date, candies displayed beautifully, window trimmed often and neatly, who use good taste and ideas of their own and who are always thinking of getting up a nice new piece of goods and are original window trimmers; then again I find other confectioners who do not allow any of their clerks or candy makers to even suggest an idea. Don't imitate. This kind of work don't pay. Be original. If you can't be, maybe some of your clerks can. Ask them to trim your windows and you keep away from them while they are doing so, and see what they can accomplish. It's possible that they can beat the other fellow and produce an effect that will attract the eyes of the public. Remember these last two words—don't imitate.

A SHORT SERMON TO THE EMPLOYER.

Who's boss of your business? I have seen four bosses in a retail store and only one proprietor. I have seen three bosses in a retail store and two proprietors. I have seen a dozen bosses in a retail store and one proprietor. I know dozens of places where it would be impossible to learn who is boss unless you inquired of the proprietor. I met a friend of mine one evening who is a candy maker and asked him where he was working. He told me the street and number of the store. I then asked him for whom he worked. His answer was: "I don't know." He said he was hired by Mr. Blank, but I don't think I am working for him as he don't boss me. I am told to do this by one clerk, and that by another clerk, and this by the cashier, and that by the porter, and this by a driver, and that by the proprietor's wife. I don't know who I am working for unless it's a stock company, composed of the people I mention. Well, I have seen plenty of

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places where there is no head or tail to the business. Everyone in the place is boss. I know cases where the proprietor's children from ten to fifteen years of age are bosses. I know where the proprietor's daughter and her husband are bosses. I know places where everyone in the store is boss, where one bosses the other. I don't blame the fellow for telling me he didn't know for whom he was working. If I were running a business, if only a peanut stand, I would manage it in a business way, and if I conducted a business where I had several employees I would appoint one boss, if I was not capable of being so myself. One boss is all that's necessary in any retail store. There are places that require heads of departments, such as the dipping room, packing room, etc., but there should be only one boss over all, and the help should know who that boss is, and then they would be able to answer intelligently the question, Who are you working for? Systematize your business.

CLEANLINESS.

Shut that door! I've told you that a hundred times or more. Now keep it shut. Did you ever hear a remark like that? I have heard it in thirty-one states and in dozens of cities and towns in each state. Why did the man order the door shut? Was there too much draft? No. Was the dust being blown in? No. Was it for fear flies would get in? No. He ordered the door closed because he didn't want his customers to get a sight of the shop. Why didn't he want the customers to see the shop? Was it because he had some new tools? Nix. Was it because he made a line of goods that no one else on earth was making? No. Was it because he didn't want his customers to know he made his own candies? Well, I should say not. He wanted the door kept closed for fear his customers would see the filthy condition of his shop. Because he didn't want his customers to see his candy maker and his helpers walking around the shop half naked, and with what

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little they did have on would stand alone if taken off. Because he was afraid he would lose his trade if his customers should see what he didn't want them to see. Mr. Candy Maker, why don't you keep your shop clean? Why dress like a half-witted slob? Keep yourself and shop in such a tidy condition that when your employer sees how clean you, your helpers and the shop look he will yell out at the top of his voice: Keep that door open; let my customers see how neat our candies are made; don't let me ever find that door closed again!

DON'T GUESS.

I have seen dozens of men who call themselves expert candy makers that work without the aid of scales in the shop. They have an idea that the man who invented scales was foolish; why, all they have to do when putting on a batch is to dig down into the barrel and pull out a handful of glucose, dig up a few scoops of sugar, break off a chunk of paraffin and cook it. Why, it's easy. They are great on the guess; they can tell just how many pecans they dig up with two hands, to the very ounce. On guessing fruit, they are extra good. Three handful of cherries and one and one-half handful of pineapple and one green gage just weigh two pounds and seven and one-half ounces. This same class of candy makers are just as good on guessing the weight of extracts—two dashes make one-quarter ounce; four dashes make two ounces, etc. They are so good on the guess that when the proprietor asks them what this or that piece of candy costs to make they can

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tell him to the fraction of a cent. Why, it's easy for them; scales are only in their way. If this same class of candy makers would only teach the clerks in the store to guess the weights of candy as sold to the customers, just see what it would save the proprietor for scales. Mr. Proprietor, look around your shop and see if you can find any guessers that are making goods for you that way—and if you have, kindly ask them to resign, and have them guess where they are going to get a job next. Don't be a guesser.

TO THE CLERK.

Are you a clerk? If so, are you well posted in regards to the keeping qualities of the candies you display in show cases and on the counters? If not, it's your duty to find out how long this or that style of candy will keep fresh. Some candies will keep nice and fresh for weeks, and others will keep but a few days. Now, what you want to find out is how to display the goods after the candy maker has sent them to the store, and also the goods that soon become old, dry out, or get sticky. You should make a nice display of and place these in the best selling part of your show cases or counter. You know every store has some certain part of a counter or show case that requires replenishing more often than the balance of the cases or counters. I have always noticed that when a clerk is well posted in the keeping qualities of candies that when a box or tray of candy arrives from the shop the clerk will inspect it, and if it looks like a piece of goods that

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will soon get dry, old, or sticky, will take special pains to show it up nicely and in a place where it will be seen by anyone who comes into the store, and the chances are that before night the goods are sold. A pan of candy well displayed is half sold before a sale is made. I have seen clerks when they receive a box or tray of candy from the shop that will weigh from ten to twenty pounds, look at it and then take out about two pounds and place that quantity in a dish or pan, one piece at a time, side by side, putting the balance under the counter. This is wrong. The small amount on display looks so cheap and uninviting that it has a slow sale. What becomes of the under-the-counter lot? Ask the candy maker, and he will tell you he gets it in "scrap" to make over again. When I step into a candy store and see from twenty to forty cents' worth of candy displayed in each pan or dish it looks cheap to me. Good candies are made to sell, not to keep or to be made over again. Do you know what made-over candy means? It means double labor, that's what, and double labor means double cost, and double cost means no money in it for the "boss," and no money in it for the "boss"

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means low or no wages for you. Why, it's as clear as glass to me; that candy, and plenty of it, well displayed, will sell itself. We are living in a country that has more candy eaters in it than any country on earth, and the people who eat it will buy from you just as quickly as they will from the other fellow if you will only let them know you have it for sale; and the only way they will ever know you have it for sale is for you to place it where it can be seen—not under the counter. If it was the custom for people to carry an x-ray machine with them then it would be O. K. to keep your candies under the counter, but as x-rays are quite expensive and are not common enough as yet to be carried by the public at large, show up your goods. If you are not well posted in the business, ask your employer for a few pointers, and if he can't give them to you ask the candy maker for them, and if he can't give them to you, why, get a job elsewhere. My advice is to show up your goods; more I cannot say. As for under the counter—why, forget it.

ARE YOU A CANDY MAKER?

One of the best trades in America today is that of the candy maker. Mr. Candy Maker, did you ever stop long enough to give this a thought? I have. Read this and see if it don't start you to thinking. If you want to engage any bricklayers, carpenters, barbers, plumbers, painters, paperhangers, cigarmakers, cooks, or, in fact, any tradesman, with the exception of a candy maker, why, you can get one quick. It is no trouble to get a journeyman of any kind and a good one, too, and that quickly. Do you know what that means? That means a great deal to you, if you will stop and think, when a candy maker becomes a good A No. 1 workman he knows one of the best trades on earth. Just think of it, a good candy maker can get a position from 500 to 3,000 miles from where he is located, and have his transportation paid into the bargain. This is just because good men are scarce. Show me any other trade where it is necessary to advertise,

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and advertise sometimes for weeks, before a good man can be secured. Why, good candy makers are as scarce as twelve dollar gold pieces. When you stop to think of it, you don't know of any good candy makers who are loafing, do you? This means a great deal to you. Study, originate, and don't stop learning after you know how to make quite a nice line of candy, but learn to make a nicer line. Keep up to date. Notice how other candy makers work. In fact, be a candy man while you are in the business. It's great to be a good candy maker. Try it.

THE UP-TO-DATE CONFECTIONER.

Store opens at 7 o'clock a. m. Everyone on time. Candy maker prepares a list of materials wanted while the fire is burning up. Every one in the store busies himself cleaning up and getting ready for the day's business. Proprietor arrives promptly. As he enters the store he bids all a cordial good morning. After looking over his mail he goes into the shop and pleasantly greets the employees there; then he turns to the candy maker and asks, Jack, anything wanted? Yes, sir; I want five pounds of butter, five gallons of cream, and a ream of wax paper; and while you are about it, I would suggest that it would be well to order nut meats of all kinds as the present stock is getting low. Another pleasant word or two and then the proprietor goes back to his desk and at once orders the goods needed to be sent immediately. The proprietor then finishes his mail and is ready for the duties of the day as they come up. The cordial manner and greeting

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of the proprietor in the morning makes everybody from the front door to the alley feel good, the clerks wear a happy smile and Jack whistles while he turns out batch after batch, each made just as it ought to be. When closing time comes the proprietor says good night all, and every one goes away contented. This is the kind of a proprietor that is generally successful; he gets the most out of his employees, and through his business methods and his reception of customers builds up a steady and profitable trade.

GIVE IT A NAME.

What is it? If you know of some good, appropriate name that can be given to the class of candy makers I now speak of, why, give it to them. What I have seen some candy makers do: I have seen them throw a knife on the floor and break it, just because it was so sharp that they cut their finger with it while cutting caramels. I have seen them throw a knife clean across the shop because it happened to be dull, and would not cut easy. I have seen them take a heavy knife and hit and pound and dent a pair of fifteen-dollar rollers, just because a batch of lemon drops happened to stick to the rollers. I have seen them take a hatchet and pound and cut into a candy hook, because the batch of stick happened to hold fast in one spot, making the hook worthless. I have seen them throw a hatchet down and then kick it, because they could not break or chop a thick, wet piece of wood for kindling. I have seen them swear at a batch of candy and pour it in the sink, just because the batch burnt itself when left alone. I have seen them pick up a batch of stick and throw it in a barrel of scrap, because the

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batch was mean enough to freeze before they were able to pull it out. I have seen them throw away four dozen eggs with a curse, just because one that was rotten fell in the good eggs when they were opening them. I have seen them dump two pounds of red stripe in the fire, just because they only wanted a quarter of a pound. I have seen them break a forty-dollar machine just because the handle turned hard. I have seen them damn a copper kettle because the batch in it would not boil over a fire that was nearly out. I have seen them pour gallons and gallons of cream in the sink, just because it was mean enough to get sour from standing in a warm shop all day. I have seen them pick up a dipper of water and throw dipper and all on the floor, and then kick the dipper, just because the dipper was just where they wanted to set a kettle. I have seen them do so many crazy acts like this while at work and swear at a tool as if it was able to understand them, and ruin so many good and useful tools, while mad, that I often wish all tools were made of rubber. Some of you good, sensible candy makers, name this class of workman, I can't; it's up to you.

WHICH PAYS BEST? THINK THIS OVER.

Candy maker cleaning up the shop; his employer steps in and starts to give orders in this fashion: Say, what do you think you are doing? If you are trying to fix up the shop you had better take lessons. Just look at those cases there; why don't you pile them up straight? Eh? haven't you got to that yet? Well, how long do you expect to work at this job of cleaning up a shop? You must think there is nothing else to do. Pull that barrel over farther. No, not that way; where in the world did you ever work before? Here, this way, to your right; that's it. Move those cans; not there, but here; why, I could get up there and do that work in half the time. Now you have it, hit it a little; that's it; well, well, you're a peach. Never mind the rest; some day when I have time I'll show you how to fix up a shop.

THE OTHER FELLOW.

Candy maker cleaning up the shop; his employer slips in. Good morning, Jack; arranging things, are you? That's good, we want to get things in a little better shape now. Guess you would get better results if you would move those boxes over there; that's it. Now just a little more; there you got it. See if it will look a little better if you moved that glucose back a little farther. Suppose you even up those cans; that's the ticket; makes a better appearance, doesn't it? That's it; see the difference? Well, Jack, when you get everything arranged nicely, try and keep it that way; it looks good in here now; keep up the good work.

IT PAYS TO WATCH SMALL THINGS.

No matter how large your business may be, it is well worth the while to look out for its minor affairs. We are living in an age of large things in general, but it is, after all, from the handling of smaller deals that the greatest profits are derived. Small leakages are sure to slip by unnoticed unless the business is so organized that every detail, no matter of how little apparent significance, can be properly checked.

NOTICE THE RECIPES.

In looking over the recipes in this book you will notice that some of them are for large batches and some small. If the batches are too small you can double up to size batch you wish to make, and where the batches are quite large cut them down to suit.

NOT LEFT IN THE DARK.

You will notice when looking over the recipes given in this book that I not only tell you how to put the batch together and what degree to cook it to, but I also explain how the batch should be handled after it is made, informing you how it should be cut, wrapped, dipped, or displayed in store. You are not left in the dark, as I not only explain how to start but how to finish, also.

COMMON-SENSE
 TALK ON
MATERIAL

ABOUT HAND-ROLLED CHOCOLATES.

All centers for fine hand-rolled chocolates, you notice, have a tendency to leak, as the cream is dipped without reheating it; therefore, when you have finished dipping this class of work, let them set a few hours and then pick out those that leak and patch up the leaky spots with a little chocolate; they will never leak twice. This is the best way to handle the above work. Some confectioners dip the above kind of goods twice; this is not as good a way as patching them and is more expensive.

STRIPES AND COLORS FOR CHEWING
KISSES.

Molasses—Plain.

Molasses Peppermint—Dark stripe.

Peppermint—White, with red stripe.

Sassafras—White, with green stripe.

Maple—Plain, with dark stripe.

Strawberry—Plain pink.

Wintergreen—One-half batch pink, one-half
batch green, placed together.

Lime—Delicate green.

Cinnamon—One-half batch red, one-half batch
white, placed together.

Chocolate—Plain.

Lemon—Yellow.

Vanilla—White.

Clove—Pink and green stripe.

POINTERS ON SANDING DROPS, ETC.

Don't place drops, squares, etc., in a sieve and hold them over steam and then pour them over granulated sugar; this is the old way and causes the goods to grain. If you will place whatever goods you wish to sand in a clean, dry kettle, and pour a thin solution of gum arabic over them and mix them up good and then pour fine granulated sugar over them and work up the whole batch nicely and spread out to dry, you will find that the gum holds the sugar much better than water or steam, and prevents the goods from graining.

GLACE DIPPING FORKS.

Get 400 pieces of wire, strong but thin; each piece 10 inches long. Now, sharpen one end of each piece to a needle point; then place 4 pieces in a vise and twist them tight, with the exception of $1\frac{1}{2}$ inches from the pointed ends; then bend each pointed end out straight, one to the north, one to the south, one to the east and one to the west. Then bend the other end a little to form a hook to hang by. Now stick whatever fruit, or nuts, you wish to glaze on the points of each fork, and when you dip them hang them up on a wire stretched near your work. After they are cold, pinch off the drip or string that hangs from each glaze. This way of dipping is first-class and leaves no flat bottoms on the goods.

ABOUT SUGAR.

In giving the recipes in this book you will notice I do not mention what grade of sugar you should use, unless the recipe calls for brown or maple sugar, as I find where one firm uses Confectioners' A to-day, tomorrow they will use another brand; so I leave the brand of sugar to be used to your own judgment, as nearly all grades of sugar, properly used, will give good results. In the use of maple sugar I would suggest using Canada maple, as it is much stronger flavor and costs very little more, being cheaper in the end.

ABOUT PLASTER MOULDS.

When in need of moulds I would advise all confectioners to buy them from the firms who make them for the trade. Some years ago there were very few places that you could secure them, and it was the custom for every good cream man to make his own moulds, but in the past few years there are several good firms who make a business of it and you can buy them cheaper than you can make them, and will find them to be more perfect than you will be able to make them.

PLASTER PARIS MOULDS.

Soak 2 lbs. Jap gelatine in cold water over night, then put in a kettle and cook to a good thread, or a very soft ball; pour batch into a starch board, let set a short time, and when you stick your finger into it and the impression does not close up at once, then press in one of each kind of moulds you wish to get patterns of, and let them remain until the gelatine sets good and firm; then pick out the moulds and mix whatever amount of plaster paris you wish to use in cold water to a pasty consistency and run it through a funnel into the impressions; when they set good and hard, pick them out, whittle the tops smooth and dip them in shellac to make them nice and smooth. You can repeat filling the impressions as often as you like, as the gelatine will remain good for weeks, and when you wish to use it you can dissolve it and use it for regular work where recipe calls for gelatine.

POINTERS ON STARCH.

Always make it a point to have your starch room in as dry a place as possible. Keep the starch clear of all small pieces of cream that fall through the sieve while sifting the centers. Sift the starch at least once or twice a month; whenever the starch becomes too light, mix a little fresh starch to it or a little flour, and when you make impressions in it they will be more perfect than if the starch was dry and loose. Centers of any kind run in damp starch, or put into a damp starch room, produce poor results.

THE CHOCOLATE DIPPER.

When you prepare chocolate for dipping, be sure and break up each cake in small pieces as possible and not in large chunks. After you have placed it in a pan over the steam bath, stir it until it is melted, and be sure and see that it does not become *hot* at any time while melting it. Chocolate should never become more than blood warm. If you wish to thin it down any, add a little cocoa butter to it, and while you are dipping chocolates, every time you take out any amount to use be sure and stir up all of it so as to blend the cocoa butter into it; otherwise it will float on top. All large confectioners have what is called a chocolate mixing kettle, so these pointers are only intended for the retail trade, who are obliged to dip in the old-fashioned way. If you wish to put a thick coating on your centers, sprinkle a little water on the slab while you work it up smooth with your hand; do this each time you dip from the pan, but *never* add water to the chocolate in the pan; this must be done on the slab only. You can also use glycerine instead of water, but great care should be taken so as you won't overdo it.

ABOUT PARAFFIN.

Wherever you notice a receipt in this book that calls for paraffin, you can cut it out and use some substitute in its place, if you know of any. I know of several substitutes where they claim they are equal to paraffin, but I have failed to see it. A grease of any kind does not take the place of paraffin, so if you don't wish to use it don't substitute grease in its stead, as there are no chewing properties to grease. Grease of any kind in a batch of candy will help the cutting quality of the goods, but will not make it as nice and as long a chewing piece as if paraffin was used. For my part, I am not in favor of paraffin in any candy, and would not use it.

ABOUT DIPPING BON BONS.

When you reheat dipping cream for bon bons, don't let the cream get thin and hot before you attempt to stir it, but stir it from the moment it becomes warm enough to melt over the steam bath. After it is ready and you find that the cream is in good condition to use, don't add water to it, but use it as it is. Sometimes the cream has been cooked higher than it should be; in that case you are obliged to add a little water to it, and when you do be careful not to overdo it, as it makes the cream coarse, and after they dry out a little they become hard and spotted. Try and have the cream used for bon bons always made from recipe given in this book and you will avoid all trouble.

BEATING EGGS OR ALBUMEN.

Whenever you beat eggs or albumen for use in the shop be sure and beat them good and stiff. Anything in the candy line that calls for either of the above and where they are only half beat the batch will not turn out satisfactory.

ABOUT GELATINE.

Whenever you read a recipe calling for this or that amount of dissolved gelatine, such as 6 sheets or 10 sheets, don't soak the gelatine in a gallon of water; just cover the gelatine with cold water, and as soon as the gelatine becomes soft pour the water off, and when the time comes to use it pick out the gelatine and add it to the batch.

The above instructions are only where it calls for gelatine. But where the receipt calls for a certain amount of gelatine dissolved in a certain amount of water and tells you to use it, water and all, you must not get it mixed up with the above directions.

WATER TESTS.

Whenever you test a batch of candy with water, never use ice water, as ice water will give you a false test. In warm weather draw a pail or dipper of water just about the time you think your batch is ready for testing, and in cold weather always draw a pailful of water when you put the batch on and let it set and it will become the temperature of the shop and give you a true test. Be sure and avoid ice water in testing batches.

ABOUT DIPPING FRUITS.

Whenever you wish to dip orange slices, grapes, strawberries, or fruit of any kind in fondant, always dip the fruit first in a solution of gum arabic, which gives it a coat and keeps the acid from the fruit from eating through the cream. This is simple, but it does the work.

A FEW WORDS ABOUT SCRAP.

Many confectioners throw away many dollars' worth of scrap in a year. Scrap, of course, in many lines of manufacture, may be of little value, and, possibly, not worth the time required to preserve it, but this is not the case with the confectioner. It is in overlooking the value of these waste materials that the smaller firms are the most careless. Save the scrap and use every ounce of it; it cost you more than the price of sugar.

STRAIN YOUR BATCHES.

Get a No. 40 sieve, a good strong one, and if you are making candy for an up-to-date confectioner who has the best class of trade, use this sieve; or if you are working for a confectioner who is anxious to get good goods for his trade, use this sieve. The way to use it: No matter what kind of candy you are about to make, soon as the batch is dissolved, strain it through this No. 40 sieve into a clean kettle; then cook your batch, and after you have used it for several batches, look at the sieve and see the dirt and grit in it. By doing this you will find that the candy is nice and smooth—no grit, no dirt—and your trade will appreciate it. So will you.

POINTERS FOR NEW BEGINNERS.

As this book will fall into the hands of some young men who have never made candy and are anxious to learn, I wish to call your attention to just a few points. Whenever you look over a recipe in this book calling for a damp slab, that means to sprinkle the slab lightly with cold water. All fondants, of any kind, are poured on damp slabs, but no other kinds of candy are worked this way. A paper-lined slab, or board, means that paper of some kind should be spread on the slab or board and the batch poured over it, and when cold the batch is to be turned over and the paper peeled off; if it does not peel off nicely, then you should dampen the paper and it will peel off. Never use wax paper to pour a batch on unless recipe calls for wax paper. All taffies, caramels, hard goods of any kind must be poured on a greased slab. Any person who has worked at the candy business any length of time knows all these points, and I would advise any one who wishes to learn the candy business to go to work first in some shop for a short time before starting in for themselves, or to engage a candy maker for a short time to give them a rough idea of how goods are made; then, with a book of this kind in your possession, you can go it alone.

POINTS ON STORE ADVERTISING.

I have found out from actual experience that it pays to advertise the goods you sell. There are hundreds of ways in doing this. Get neat cards printed, with the names of some of your best sellers, and slip one in a box of candy as you pack it. Hang up neat signs with names of some of your best goods on them; have seals made with your name on, and stick one on every box of candy you sell; have every bag with your name printed on it; place neat signs in your window whenever you make a display, with the names of the goods in window on them; paste a neat sign on the window pane, calling the attention of the people to what you have to offer on this or that day; stick a neat card on every pan or dish of candy in the store, with the name of the goods on it. There are dozens of ways to advertise the goods in store. Any old way of advertising is better than no advertising at all. The fellow that advertises is generally the fellow that wins. Try a little of it.

FORMULAS

POINTERS ON NOUGAT.

If you are in the retail business and have no steam kettle and wish to make a nougat, or, in fact, anything from recipes in this book that calls for steam, you can accomplish good results if you will cook the batches over a dead, or slow, fire. Place a sheet of tin over the coals to make the fire as slow and dead as possible and you will be able to produce good results.

ABOUT FRUIT NOUGAT.

Whenever you make a nougat that contains French fruit and wish to cut it into 5 or 10c bars, and you find the knife becomes sticky and hard to cut, why, heat the knife and it will slide through the batch like cheese. Should you ever want to make a batch of nougat and make it look like a fruit nougat and still use no fruit, mix red and white A. B. gum drops into it, and when it is cut in bars they show up like cherries and pineapple—but they are not.

ABOUT ALBUMEN.

Whenever you wish to make a batch of candy that calls for albumen, be sure and soak whatever amount you want to use in cold water, enough to cover it; not too much water, just enough to cover it nicely. Always put it to soak the night before you want to use it, as it takes several hours to dissolve it. One ounce of albumen is equal to one dozen whites of eggs.

EXTRA FINE NOUGAT.

Beat 24 ozs. of albumen stiff and set it one side. Now cook 40 lbs. sugar, 25 lbs. glucose, water to dissolve to 246. Set off, or turn off steam; let dasher work and add the albumen. Now cook in another kettle 40 lbs. sugar, 25 lbs. glucose, $1\frac{1}{2}$ lbs. paraffin, or substitute, 1 lb. cocoa butter to 274. Pour this into the first batch slowly, while dasher mixes it good; add 36 lbs. almonds, and spread in wafer-lined boards. Make any color or flavor desired—vanilla, strawberry or chocolate.

GOOD CHEWING NOUGAT.

Beat 28 ozs. of albumen stiff and set it one side. Now cook 40 lbs. sugar, 56 lbs. glucose, water to dissolve to 240. Turn off steam; let dasher work till batch cools off a little, then add the albumen and let dasher work while you cook in another kettle 40 lbs. sugar, 56 lbs. glucose, 3 lbs. paraffin, or

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substitute, 1 lb. cocoa butter to 270. Add it to the other batch, flavor and add nut meats to suit, spread out in wafer-lined boards. This nougat cuts like cheese and will not grain and stands up nicely while the girls are dipping it.

QUICK-MADE NOUGAT.

Twenty-one lbs. sugar, 14 lbs. glucose, $\frac{3}{4}$ lb. paraffin, or substitute, 2 ozs. cocoa butter; water to dissolve. Cook 270 and pour it in a thin stream over the whites of 40 well beat up eggs; beat good while pouring. Add $\frac{1}{2}$ lb. of frappe powder and bitter chocolate to suit. Flavor vanilla and add almonds to suit. Stir till quite thick and pour in wafer-lined trays.

SHORT EATING NOUGAT NO. 1.

Soak 32 ozs. albumen over night in cold water—enough to cover it. Now cook 25 lbs. honey, 15 lbs. glucose, 20 lbs. sugar, and water to dissolve to

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240. Turn off steam, but let the dasher work. Beat the albumen good and stiff and add it to the batch, while it is being stirred. Cook 40 lbs. sugar, 15 lbs. glucose, 2 lbs. paraffin, or substitute, 1 lb. cocoa butter to 270. Add this to the batch while it is being stirred up; when well mixed, stop, or turn off the dasher. Add nut meats to suit, and put in boards lined with wafer sheets. This is good and reliable; don't be afraid to make the entire batch.

COCOANUT NOUGAT.

Beat 27 ozs. of albumen stiff and set it one side. Now cook 50 lbs. sugar, 50 lbs. glucose, water to dissolve to 270. Turn off steam, let dasher work, add the albumen. Now cook in another kettle 13 lbs. honey and 5 sheets of dissolved French gelatine, 8 ozs. of glycerine, 1 lb. paraffin, or substitute, $\frac{1}{2}$ lb. of cocoa butter till good and hot, *not* to a boil; then add it to the first batch; let dasher work and add Maccaroon cocoanut to suit. When well mixed, spread in wafer-lined boards.

VARIEGATED FRENCH NOUGAT.

Make a batch of Short Eating Nougat No. 1 and when done divide the batch in three equal parts; color one pink, one chocolate, and leave the other white. Now press the chocolate nice and even in a wafer-lined tray, then the white on top of the chocolate, and the pink on top. Wafer sheet the top and press down with a board and weight. Flavor the pink strawberry, and the white vanilla; when this nougat is cut and wrapped it shows up fine.

NOUGAT CUP CAKES.

Five lbs. sugar, 5 lbs. glucose, water to dissolve. Cook to 250° and pour one-half out in a fine stream over the whites of 24 well beat up eggs; place the other half on the fire and cook to 286° and pour it in a fine stream over the first batch, stirring all the time. Now add 3 lbs. of French fruits, cut up small, 1 lb. English walnuts, 1 lb. pecans, 1 lb.

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almonds, vanilla flavor, and stir till good and thick. Then pour out in one pile on the slab, weigh off 2 ozs. to each piece and roll or form it in an oval shape like an egg, and dip them in a good bitter sweet chocolate.

DENVER NOUGAT.

Six lbs. sugar, 5 lbs. glucose, water to dissolve. Cook to 244° and pour in a fine stream over the whites of 40 well beat up eggs. Have helper stir while you pour. Now cook 6 lbs. sugar, 5 lbs. glucose, water to dissolve, $\frac{1}{2}$ lb. cocoa butter, $\frac{1}{2}$ lb. of paraffin, or substitute, to 274° . Pour it in a fine stream into the other batch; add nut meats to suit; flavor vanilla and spread it in a wafer-lined starch board.

IMITATION FRUIT NOUGAT.

Ten lbs. sugar, 14 lbs. glucose, water to dissolve. Cook to 250°. Pour one-quarter of the batch in a thin stream over 5 ozs. of well beat up albumen; place kettle on fire and cook it to 270° this time, and pour one-half over the albumen batch in a thin stream. Place kettle on furnace again and cook to 285° and pour all in a thin stream into the batch; add ½ lb. of melted cocoa butter and 4 ozs. of shaved or melted paraffin, or substitute. Flavor to suit, and add 4 lbs. of red and 4 lbs. of white A. B. gums to it. Stir good and pour in wafer-lined trays, or spread on slab and cut and wrap, or dip in chocolate.

NO. 8 NOUGAT.

Sixteen lbs. sugar, 12 lbs. glucose, 4 ozs. paraffin, or substitute, 4 ozs. cocoa butter, water to dissolve. Cook to 260° and pour it in a thin stream over the whites of 40 well beat up eggs, and cock over steam

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till batch gets quite thick and will snap when tested in fresh water. Flavor with vanilla and add English walnuts to suit. Spread in wafer-lined trays. This is a good, reliable piece.

POINTS ABOUT CARAMELS.

When cooking a batch of caramels be sure and cook over a slow fire. Always stir the batch quickly. Add the cream as recipe calls for it, and when testing the batch, after you are ready to pour it on slab, just stop one minute. After you set it on a barrel, tset it again with fresh water and if it's too high reduce it; if too low, set it on the furnace again. After you pour the batch it's too late to rectify mistakes, as I have heard candy makers say, I got that too high, or I got that too low that time. Test your batch after you set it off and be sure you are right; then pour on slab.

HONEY CARAMELS.

Four lbs. sugar, 1 lb. glucose, 2 lbs. honey, 3 ozs. paraffin substitute, $\frac{1}{2}$ gal. cream. Cook to medium ball, and add $\frac{1}{2}$ gal. cream and cook over slow fire to hard ball, and pour on slab.

SHILO CARAMEL CHOCOLATES.

Eight lbs. sugar, 6 lbs. glucose, $\frac{1}{4}$ lb. paraffin, or substitute, 1 gal. cream. Cook to medium ball and add $\frac{1}{2}$ gal. cream and cook to medium ball again; then add $\frac{1}{2}$ gal. more cream and cook to a good firm ball. Set off and add 3 lbs. of Canton ginger, cut up in small pieces, and 2 lbs. of fine Macaroon cocoanut. Mix good and pour on slab like all caramels. When cold. cut and dip in chocolate.

CHEAP STAND-UP CARAMELS NO. 14.

Ten lbs. sugar, 10 lbs. glucose, $\frac{1}{2}$ gal. cream, $\frac{1}{2}$ lb. paraffin, or substitute. Cook to hard ball, pour on slab, add 5 lbs. bon bon cream, vanilla flavor and knead up good till well mixed; then roll out even between the bars. Let set 2 hours; ready to cut. Make vanilla, cocoanut, almond, walnut and chocolate flavors of the above, always working in the nuts on the slab. This caramel will stand up in hot weather, and can be stacked up high in pans and do not stick to each other.

CHEAP CARAMELS NO. 6.

Twenty-eight lbs. glucose, 15 lbs. sugar, 1 lb. paraffin, or substitute, 1 gal. sweet cream. Cook slow over steam to the first crack, or 254° , and add 5 lbs. caramel paste; then turn off steam, pour the batch out in large kettle, and add 14 lbs. of bon bon cream No. 1 to it. Flavor to suit; dissolve good; pour on slab. When cold run through sizing machine and cut and wrap, or dip in cheap coating.

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VANILLA CARAMELS NO. 1.

Eight lbs. sugar, 6 lbs. glucose, $\frac{1}{4}$ lb. paraffin, or substitute, 1 gal. cream. Cook to medium ball, add $\frac{1}{2}$ gal. cream and cook to medium ball again, and add $\frac{1}{2}$ gal. cream and cook to a good hard ball *only*. Set off, add vanilla flavor and pour on slab.

VANILLA NUT CARAMELS.

Proceed as with No. 1, and after you have put in the last portion of cream then add 4 lbs. of any kind of nuts you desire and finish as No. 36.

CHOCOLATE CARAMELS.

Proceed as with No. 1, and when you add the last $\frac{1}{2}$ gal. cream, add $2\frac{1}{2}$ lbs. bitter chocolate and finish as No. 36.

Use 4 lbs. of nut meats to all batches of caramels

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of the above size, and always add them just after you have added the last cream. Never add nuts to a caramel batch after the batch is done and off. It has a tendency to grain the batch and also lowers the degree.

COFFEE CARAMELS.

Steep $\frac{1}{4}$ lb. good coffee in 1 qt. hot water, and soon as it starts to boil set it off and strain through a fine cheese cloth. Now, when you make a batch of caramels as No. 1, when you add the last portion of cream, then add the coffee, and finish as all caramels.

MARSHMALLOW CARAMELS.

Make a batch of caramels as No. 1. When done, set off, and add 5 lbs. of good hard marshmallows. Stir them in till covered, and spread out quick;

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when cold roll down smooth with a rolling pin, and turn batch upside down, so as the top will lay on the slab. It will make it nice and smooth.

FLAVORS OF CARAMELS TO MAKE.

Vanilla, chocolate, maple, coffee, cocoanut, almond, Brazil, English walnut, black walnut, filbert, hickory nut, pecan, puffed rice, marshmallow, frappe and honey.

MAPLE CARAMELS.

The same as No. 1, only use maple sugar instead of white.

FRAPPE CARAMELS.

Make a batch of vanilla or chocolate caramels and spread it on the slab just one-half the height of usual way, then divide it even by placing a bar in

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the center. Now put 5 lbs. of marshmallows in a pan, add $\frac{1}{2}$ glass water and melt them over a steam bath, and spread it over one-half of the caramel batch nice and smooth; then turn the other half of the batch over on top, press down smooth; when cold, cut like all caramels. This is a much better 3-layer than a cream center, as they do not dry out.

YANKEE CARAMELS.

Make a batch of vanilla caramels. When done, add 2 tablespoons of ground nutmeg; stir them in good, and spread out. This is a nice flavored caramel and sells well.

FRAPPE NUT CARAMELS.

When melting the marshmallows add 1 lb. of ground nut meats and finish as frappe caramels.

OPERA CARAMELS NO. 2.

Fifteen lbs. sugar, 2 lbs. glucose, 1 gal. cream. Cook to medium ball, or 240° ; pour on damp slab; let set till quite cool, and cream it. Then divide the batch in several pieces and work chopped walnuts, pecans, pineapple, cherries, chocolate, etc., in each piece and press nice and even in paper-lined pans, or on paper-lined slab. Let set a few hours, turn over, peel off the paper and mark both ways with caramel cutter and cut them about six to the piece.

SARATOGA CARAMELS.

Six lbs. sugar, 6 lbs. glucose, water to dissolve, 4 ozs. paraffin, or substitute. Cook to 246° and add 1 qt. cream and 1 lb. caramel paste. Cook to hard ball, or 250° ; pour on slab, pull good, and spread out on slab and roll down smooth with rolling pin. Cut when cold. Make the above with nut meats kneaded into them also; they are fine.

COCOANUT ICE CARAMELS.

Four lbs. brown sugar, 4 lbs. glucose, 1 pint black strap molasses, 2 ozs. cocoa butter, $\frac{1}{2}$ lb. butter, and water to dissolve. Cook to a soft ball and add all the sliced cocoanut it will stand and set off; add all the cocoanut it will take up, pour on slab, and roll out one-half the thickness of a caramel. Now re-heat 7 lbs. of fondant, and spread it over one-half of the batch; then set the other half on top and press it down nice and even. Cut when cold.

CREAM CENTER CARAMELS.

Make a batch of chocolate pure cream caramels, as receipt given in this book; spread it out quite thin. Now melt bonbon cream, flavor it vanilla and spread it over the caramels nice and even; when it sets take a heavy rolling pin and roll it down smooth, which will break the hard grain and keep it from getting hard and crumbly. Now make a batch of

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vanilla caramels and spread it out the same as the chocolate batch; when cold dampen it by rubbing a damp cloth over it and lay it over the cream, damp side down; press it smooth and cut when cold. By rolling down the cream you will find when cutting that the cream don't slip as in the old way.

PASTE CARAMELS.

Twenty lbs. caramel paste, 1 lb. Nuco butter; cook to firm ball, set off and add nuts of any kind or add chocolate to suit, mix good and pour on slab, and spread out as all caramels.

BURNT ALMONDS, NO. 1.

Seven lbs. sugar, water to dissolve, cook 246°; add 8 lbs. almonds, stir till batch turns to sugar; set off, stir till all are loose; sift them in a coarse sieve. Now put the almonds back in the kettle and stir them over a hot fire till they become sticky from the burnt

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sugar on them, when all are good and sticky set off and pour the sifted sugar over them and stir till loose. Sift off the sugar and put it in kettle; add water to dissolve. Cook to 252° , set off and pour the almonds in and stir quickly till all are loose and polish them as No. 2 almonds.

BURNT ALMONDS, NO. 2.

Five lbs. sugar, 1 qt. water, cook to 240° and add 6 lbs. of almonds and stir gently till the batch turns to sugar; set off quick on a barrel and stir till all are loose. Sift them in a coarse sieve. Now put the sifted sugar in the same kettle and add 2 lbs. more sugar to it and water to dissolve it, and $\frac{1}{2}$ lb. of glucose. Color it pink and add $\frac{1}{4}$ lb. of chocolate to make it a good color and cook to the first snap, or about 252° ; set off on a barrel, put the almonds in another kettle and have your helper pour from a dipper a little of the batch at a time over the nuts while you revolve or shake the kettle. Continue this till all the syrup is used up and stop often

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and pick apart any that stick together. Sift them in a coarse sieve and pour them in a clean kettle and pour gum arabic solution over them till they are all sticky. Work them all up good with your hands and spread them out to dry; when dry, put them in an old tin dish pan and add orange shellac to them and spread out to dry, and they are ready for the store.

BURNT PEANUTS, NO. 2.

Make them the same as burnt almonds in every respect. Only use large jumbo peanuts instead of Spanish.

CREAM ALMONDS.

Warm up good and hot 2 lbs. of Jordan almonds, have them as near one size as you can, put them in a clean kettle and keep them warm. Now cook 18 lbs. sugar and 3 qts. water to 242°, set kettle on

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barrel, add vanilla flavor. Set kettle on slab, have helper pour $\frac{1}{2}$ pint of the syrup over the nuts while you take a small spadle and stir them up. Add a handful of 4X sugar over the nuts and stir good. Now you have them started, put away the 4X now for good, as your helper pours a little syrup over the nuts at a time you stir them till loose, continue this till you have got about one-half of the syrup on, then put away the spadle and as your helper pours on the syrup you revolve the kettle in a sort of circle or rotary motion; this will put the pearl on the almonds and once in a while stop and pick them apart. Continue till all the 18 lbs. of sugar are on the almonds, then sift off the loose sugar, put them in crystal pans, make a crystal at once. Cook it to 35° , pour it over the almonds hot, let set 3 hours, drain off the syrup and let the pans drain and dry for several hours; they are then ready for the store. By using a hot crystal you get out better work and save 24 hours time. Make the above pink, white and chocolate, just color the syrup whatever you like as soon as you set it off the fire.

CREAM PEANUTS.

Make them the same as cream almonds in every respect. Only use large jumbo peanuts; never try it with the small Spanish peanuts, as they split and will not take on the sugar.

EXTRA FINE CREAM ALMONDS.

Make a batch of cream almonds as per formula in this book, and after you have got them about half coated, sprinkle quite a little ground walnuts in the syrup, as the helper pours it over the nuts, while you shake the kettle; the coating or sugar will take up the ground nuts and when crystallized they look extra fine.

CREAM WORK

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MAPLE FONDANT, NO. 1.

Twenty lbs. maple sugar, 4 qts. water, 2 teaspoons cream tartar, cook to 238° ; pour on damp slab; when cool cream it.

MAPLE FONDANT NO. 2.

Twenty pounds brown sugar, 5 lbs. maple sugar, 5 qts. water, 6 lbs. glucose; cook to 238° ; pour on damp slab; when cool cream it.

XXX FONDANT FOR CHEAP CENTERS.

Seventy-five lbs. sugar, 5 lbs. glucose, water to dissolve; cook to 238° ; pour on damp slab and add at once 30 lbs. of warm glucose; cream it while at blood heat.

NO. 6 HAND ROLLED CREAM.

Dissolve $\frac{3}{4}$ oz. of French gelatine in 1 qt. hot water, set it one side; now cook 30 lbs. sugar, 6 qts. water, 2 teaspoonfuls of cream tartar to 262° ; set kettle off and add the gelatine batch to it, pour on damp slab, when cold add the white of 6 well beaten eggs and cream it. Divide in several parts, flavor each and roll out size to suit and dip in bitter sweet chocolate.

NO. 9 CREAM FOR HAND ROLLED CHOCOLATES.

Fifteen pounds sugar, $\frac{1}{2}$ oz. acetic acid, 3 qts. water; cook to 240° , set off, add 2 oz. glycerine and 2 sheets of dissolved or well soaked gelatine; pour on damp slab, when cold add the white of 6 well beaten eggs, and flavor to suit and cream it; when done, knead good and smooth; roll out and dip in a bitter sweet coating.

FOUR-STAR CREAM.

Beat 10 oz. of albumen and 10 sheets of dissolved or soaked-up gelatine good and stiff, now add to it 8 oz. of glycerine and 9 lbs. warm glucose and beat it up good again. Now cook 60 lbs. sugar, 4 teaspoons of cream tartar, water to dissolve to 242°; pour on slab, when quite cold mix the albumen batch with it and run through the beater or cream it by hand. This is an extra good cream for starch or hand rolls.

BITTER SWEET CREAM.

Forty lbs. sugar, 2 gals. water, 1½ oz. acetic acid, cook to 242°; set off, add 6 oz. glycerine and 2 sheets dissolved gelatine and pour on damp slab; when cold add the whites of 12 well beaten eggs and flavor to suit and cream it; let set one hour, roll out and dip in bitter sweet coating.

NUT CREAM CENTERS.

One qt. condensed milk, cook over very slow fire to 238° , set off and add 12 lbs. fondant and enough ground walnuts to thicken it up, flavor vanilla and pour on paper lined slab and spread thin; when cold cut like nougat and dip in sweet chocolate.

GOOD HAND ROLLED CREAM.

Twenty lbs. sugar, 4 qts. water, 1 teaspoon cream tartar, cook to 242° ; pour on damp slab. Now beat the whites of 12 eggs good and stiff and add 2 lbs. of warm glucose and beat up again. Now start to cream the batch and when it begins to look a little gray and cloudy add the egg batch and finish creaming it; when done let set one hour and then knead it nice and smooth; flavor to suit, roll out and dip in bitter sweet chocolate. Never cover this cream with a damp cloth.

GOOD CREAM FOR STARCH GOODS.

Twenty lbs. sugar, 4 qts. water, 2 lbs. glucose; cook to 230° and add 1 qt. cream and cook to 238° ; set off and add 2 sheets dissolved gelatine and 4 oz. of glycerine; pour on damp slab, let get cold and cream it. This is a good cream and will give satisfaction to any up-to-date confectioner if coated with good chocolate.

XX FONDANT FOR HAND ROLLED CHOCOLATES.

Thirty lbs. sugar, 3 lbs. glucose, water to dissolve; cook to 240° ; pour on damp slab. Now cook quick as possible 5 lbs. glucose and 3 lbs. of sugar to 244° and add it in a thin stream to 2 oz. of well beaten egg albumen. Now start to cream the batch on the slab and soon as it looks cloudy add the albumen batch to it and cream it; when done flavor, add nuts or fruits and roll out in small balls and dip in chocolate.

HONEY HAND ROLLED CREAM.

Eight lbs. honey, $3\frac{1}{2}$ lbs. glucose, 15 lbs. sugar, water to dissolve; cook to 246° ; pour on damp slab. Now beat good and stiff 6 oz. of albumen and pour it over the batch and cream it; when done add nut meats or fruits, roll out and dip in bitter sweet chocolate.

CREAM FOR STARCH WORK, NO. 12.

Four lbs. sugar, 4 lbs. glucose, 1 qt. water; cook to 252° and pour it in a fine stream over 5 oz. of well beat up albumen. Now reheat or melt 50 lbs. of fondant and then add the albumen batch to it; beat up good with the spadle, flavor to suit and run in starch.

NO. 11 CREAM FOR STARCH GOODS.

Sixty lbs. sugar, 1 oz. acetic acid, water to dissolve; cook to 238° ; pour on damp slab, pour over it at once 1 lb. of glycerine; when quite cool start

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to cream it and as it starts to look cloudy add 8 lbs. of glucose and finish creaming it; when reheating it add 6 oz. of dissolved gelatine and flavor and run in starch.

HAND ROLLED CREAM, NO. 16.

Thirty lbs. sugar, $\frac{1}{2}$ oz. acetic acid, 6 qts. water; cook to 240° ; set off, add $\frac{1}{2}$ oz. dissolved gelatine, 3 oz. glycerine; pour on damp slab. Now beat the whites of 6 eggs good and stiff and add $\frac{1}{2}$ lb. warm glucose and beat it in good, pour it on the cream batch and cream it slowly; when done flavor to suit, roll out and dip in bitter sweet chocolate.

PURE FRUIT CREAM CENTERS, NO. 1.

Grate the skins of 3 oranges in a bowl or pan and squeeze the juice over the gratings. Now add 4X sugar enough to it to make it a stiff paste, then add $\frac{1}{2}$ lb. of fondant and work it up nice and

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smooth; form in small balls, size of chocolates, and dip in fondant, or in sweet chocolate.

Grate lemons the same as above and finish the same way.

PARTY CHOCOLATES OR BON BONS.

Put in a clean bowl any amount of grated pineapple, strawberries, table jelly or jams of any kind and add 4X sugar enough to make it firm enough to roll in small balls. Dip in chocolate or fondant. Use the finest 4X sugar and the acid from the fruit will destroy the grain of the sugar one hour after they are dipped.

CREAM FOR BON BONS AND WAFERS
ONLY.

Thirty lbs. sugar, $1\frac{1}{2}$ gals. water; cook to 240° ; pour on damp slab, sprinkle cold water over the top lightly, let set till cold, cream it and keep in a crock covered with a damp cloth. Be sure and keep sides of kettle clean while this batch is cook-

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ing and also see that the slab is good and clean. As this cream is not doctored in any way, for a high-gloss cream this can't be beat.

BON BON CREAM, NO. 2.

Thirty lbs. sugar, $1\frac{1}{2}$ gals. water; cook to 240° ; set off and add 3 sheets of dissolved gelatine; just drop it in and *don't* stir it; pour on damp slab; cream it when good and cold. When dipping bon bons with this cream you will be able to make fancy curls or waves on the bon bons, as the gelatine makes it sort of elastic and not as short as pure sugar cream usually is.

JAP GELATINE CREAM FOR STARCH WORK.

Soak 10 or 15 lbs. Jap gelatine until good and mushy, then dissolve it and heat it till quite thick; strain it into a tub and always keep some on hand for ready use. Don't have it too thin; have it about as thick as a good thin glucose. Now, when

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you reheat 50 lbs. of fondant add 1 qt. of this gelatine to it and stir it in while cream is melting; flavor to suit and run in starch. This makes your centers nice and soft and very smooth. Try it.

STARCH CREAM, NO. 17.

Prepare 5 oz. of albumen and beat it good and stiff, add 6 lbs. warm glucose to it and beat up again. Now cook 60 lbs. sugar, 15 lbs. glucose, water to dissolve, to 238°; pour on damp slab; when cool add the albumen batch to it; mix it up and run through beater or cream it by hand. This is a good reliable cream.

STARCH CREAM, NO. 18.

Sixty lbs. sugar, 15 lbs. glucose, water to dissolve; cook to 238°; pour on damp slab; when quite cool start to cream it and soon as it begins to look cloudy add 5 lbs. more glucose and finish creaming it. This is also a good soft and smooth cream.

POINTER IN MAKING COCOANUT CAKES.

Get 36 tin rings, made $\frac{3}{8}$ of an inch high and 2 inches in diameter, and have them soldered together and a tin frame put around the entire lot to hold them solid. When making the cakes dip the frame in cold water and lay it on a sheet of heavy oiled paper and spoon out the batch, filling each ring. Lift off the frame, dip it again and continue as before. It requires two tins to keep two girls at this work and the two girls can make 96 boxes a day of 72 cakes to the box.

L. O. F. C.

COCOANUT BISCUITS.

Soak 2 lbs. albumen over night in cold water; beat it good and stiff and set it one side. Now cook 50 lbs. glucose, 24 lbs. sugar, water to dissolve, to 238°; turn off steam and add 22 lbs. fine cocoanut and one-half of the albumen; stir good, then add 22 lbs. more cocoanut and the balance of the albumen and mix good. See that it's a nice soft ball; then roll out in small balls and flatten in cake form; lay them on greased tins and bake in oven till nice and brown.

PEWEES.

Twenty lbs. sugar, 14 lbs. glucose, $\frac{1}{2}$ gal. water. Cook to 236°, set off and add 12 lbs. of Spanish roasted peanuts and 4 lbs. of cerline. Mix good and spoon out like kisses, only quite large, as penny goods. Spoon out on wax paper. This size batch makes 12 boxes, 72 to the box.

COCOANUT CUT STRAWS.

Fifteen lbs. glucose, 24 lbs. molasses, 5 lbs. scrap, 2 lbs. paraffine or substitute, 5 lbs. cerline, 18 lbs. long strip cocoanut. Stir and cook to a medium boil, not quite as high as a caramel; pour on slab and have girls form them in shape of the old style hay stacks. This size batch will make 16 boxes of 72 to the box.

COCOANUT SNACKS.

Seven lbs. sugar, 5 lbs. glucose, 1 qt. molasses, 1 lb. bitter chocolate, 1 lb. butter, 1 qt. water. Cook to 236°, set off and add 2 lbs. English walnuts and 8 lbs. of cocoanut. Mix good, pour on slab and roll out the height of caramels. Let set one hour and cut size of caramels. Try the above, it sells well.

NO. 6 COCOANUT CAKES.

Thirty lbs. sugar, 12 lbs. glucose, water to dissolve. Cook to 236° , set off and add $10\frac{1}{2}$ lbs. cocoanut; flavor vanilla, mix good and spoon out about two inches in diameter. Make the above in vanilla, strawberry and chocolate flavors.

COCOANUT LUMPS.

Eighteen lbs. sugar, 13 lbs. glucose, $\frac{1}{2}$ gal. water. Cook to 236° , set off, add 2 lbs. bitter chocolate, 6 lbs. string cocoanut, 2 lbs. cerline. Mix good and spoon out on wax paper size of penny goods. This size batch makes 12 boxes of 72 to the box.

COCOANUT FIG SQUARES.

Fifteen lbs. sugar, 15 lbs. glucose, water to dissolve, 15 lbs. ground figs. Cook to 240° , set off and add 15 lbs. fine cocoanut. Stir up good and

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pour on slab, roll out height of caramels; when cold cut in small squares and roll them in granulated sugar; sift off the sugar; ready for store.

CEYLON SQUARES.

Seven lbs. sugar, 8 lbs. glucose, 1 qt. molasses, water to dissolve. Cook to 240°, set off and add 1 lb. butter, 1 lb. bitter chocolate, 2 lbs. English walnuts and cocoanut enough to make it a thick mass. "Put" in all the cocoanut it will stand, then pour all in a paper-lined starch board and press it down hard and even; when cold cut in thin slices and then cut each slice in small squares. This is a good seller wherever made.

COCOANUT SLICE; GOOD.

Nine lbs. light brown sugar, 9 lbs. glucose, 9 lbs. fresh grated cocoanut, 9 lbs. fresh sliced cocoanut, 1 lb. butter, water to dissolve, stir and cook to a

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medium boil, or the same degree as you would a caramel; pour on slab, spread out the height of caramels; when cold cut in small squares. The above batch cooked to a soft ball and formed in small, oblong shapes, like a pecan, are nice dipped in chocolate, or make a nice center for bon bons.

COCOANUT PASTELLES.

Place 4 lbs. 4X sugar in kettle, stir it over a slow fire till it melts, add a small pinch of butter and a little salt and set it off quick; stir in $\frac{1}{2}$ lb. dry cocoanut, spread out thin on slab, cut or mark both ways with caramel cutter, break apart and sell as they are or dip in chocolate. When making the above in large batches you can run them through flat chip rollers.

COCOANUT JIBS.

Two lbs. sugar, $\frac{3}{4}$ pt. water, $\frac{1}{2}$ lb. glucose. Cook to 235° , set off, add 1 lb. fondant, vanilla flavor and just enough fine cocoanut to thicken

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it. *Not* too thick. Put it in a rubber bag with a large star tube in the end and force it out like lady fingers on wax paper. The star tube makes them ruff on top and they look fine. Make them white, pink and chocolate.

COCOANUT KISSES, NO. 1.

Five lbs. sugar, 1 qt. water. Cook to 230° and add 5 lbs. of fresh grated cocoanut and cook to a very soft ball; set off and stir in 1½ lbs. of bon bon cream and stir till dissolved. Flavor vanilla, strawberry or chocolate and spoon out small on wax paper.

COCOANUT KISSES, NO. 2.

Cook a batch as No. 1 to 235°, set off and add the 1½ lbs. of fondant and dry cocoanut to suit. Flavor and color to suit and spoon out small on wax paper,

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COCOANUT KISSES, NO. 3.

Fifteen lbs. sugar, 6 lbs. glucose, water to dissolve. Cook to 235° , set off and add $5\frac{1}{2}$ lbs. of dry cocoanut; flavor to suit, stir up good and spoon out small on wax paper.

COCOANUT BAR, NO. 1.

Ten lbs. sugar, 2 qts. water. Cook to 230° and add 10 lbs. fresh grated cocoanut, and cook to a good soft ball; add 3 lbs. fondant and flavor and color to suit and pour on paper-lined slab, height of bars; let set a few hours and cut in bars to suit.

CHOCOLATE COCOANUT BARS.

Make a batch of cocoanut bars No. 1 and cut them in small, neat bars and dip in thin chocolate. These sell well and look nice stacked up high in a pan.

COCOANUT BARS, NO. 2.

Make a batch as per recipe given for cocoanut kisses No. 2, when done pour on paper-lined slab and cut in bars.

CREOLE KISSES.

Make a batch of cocoanut kisses No. 1; set kettle off and add chopped walnuts or pecans to suit; stir them in good and spoon out small on wax paper.

COCOANUT MIDGETS.

Three lbs. sugar, 7 lbs. glucose, 1 qt. water. Cook to 238°, set off and stir in all the macaroon cocoanut it will stand; pour on slab and roll out $\frac{1}{4}$ inch thick; cut in small squares and roll them in fine granulated sugar; sift the sugar off; ready for store. Make them white, pink and chocolate.

COCOANUT CREAM ROLLS.

Twenty lbs. sugar, 5 lbs. glucose, water to dissolve. Cook to 230° and add 4 lbs. of fresh grated cocoanut, and cook to 238° ; pour on damp slab; when quite cold add 2 lbs. glucose and cream it. Then reheat it and run it in starch in some long shape impressions, about 2 inches long; when set take out and dip in a thin fondant and roll each piece in cocoanut. This is quite a nice piece and looks well.

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POINTERS ON FUDGE.

Whenever you make a batch of fudge it is much better to pour it out on paper-lined boards than on a slab. But should the slab be warm from using it during the day, you are safe in pouring it on the slab. When you pour a fudge on a cold slab the top of the batch will grain and the bottom will cool off quick and become soft and pasty. It will pay to have boards provided for all fudge or grainy batches and avoid mistakes. Add ground nut meats of any kind to fudge if you like, as nut fudge is very popular.

MAPLE FUDGE.

Ten lbs. maple sugar, $\frac{1}{2}$ gal. cream, $\frac{1}{2}$ lb. butter, pinch of salt. Cook to 238° , set off, add 3 lbs. bon bon cream, stir till dissolved and pour on paper-lined board.

X. X. FUDGE.

Forty lbs. sugar, 11 lbs. glucose, 2 gals. evaporated cream. Cook over slow fire to 238° or soft ball, set off and add 20 lbs. bon bon cream. Flavor vanilla or chocolate, stir till fondant is dissolved and pour on paper-lined boards.

MAPLE WALNUT FUDGE.

Make a batch of maple fudge and after you have stirred in the fondant add $1\frac{1}{2}$ lbs. of ground English walnuts and finish as other fudge.

NO. 3 FUDGE.

Ten lbs. sugar, $\frac{1}{2}$ lb. butter, 1 gal. cream. Cook to soft ball, or 236° , set off, add $1\frac{1}{4}$ lbs. sweet chocolate and 3 lbs. of fondant; stir till fondant is dissolved and pour on paper-lined board or slab. This is a nice short eating piece of goods and does not dry out for several days.

CHEAP FUDGE.

Twelve lbs. sugar, 6 lbs. glucose, 4 lbs. caramel paste, water to dissolve. Cook to 236° , set off, add 18 lbs. fondant, flavor vanilla or chocolate, stir till dissolved and spread on paper-lined board or slab.

NO. 8 FUDGE.

Sixteen lbs. sugar, 4 lbs. glucose, 1 gal. cream, 1 lb. butter, teaspoon salt. Cook to 236° , set off, add $1\frac{1}{2}$ lbs. bitter chocolate, 2 lbs. fondant, vanilla

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flavor, stir till dissolved and the grain just starts to show and pour on paper-lined board or slab. This is a good fudge. If you wish to work in some ground nuts it will also improve it.

RAINBOW FUDGE.

Six lbs. sugar, $\frac{3}{4}$ lb. glucose, $\frac{1}{2}$ gal. cream. Cook to 236° or 238° , set off, add 2 lbs. fondant and dissolve it. Now divide the batch in four equal parts in dippers or pans, leave one white, color one pink, color one maple and the other one chocolate. Now set the bars 1 foot by 2 feet, line slab with paper. Now pour each batch out, one on the other, let them mix and pour the white batch on top, when cold cut in one-inch squares.

VASSAR FUDGE, NO. 1.

Five lbs. sugar, $1\frac{1}{2}$ lbs. sweet chocolate, $\frac{1}{2}$ gal. cream. Cook to 240° or a soft ball, set off, stir till grain just starts to show and pour in paper-lined pan.

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VASSAR FUDGE, NO. 2.

Six lbs. sugar, 6 oz. cocoa, $\frac{1}{2}$ gal. cream. Cook to 236° or 238° , set off and add 2 lbs. fondant, stir till dissolved and pour in paper-lined pans.

COCOANUT SCRAP FUDGE—*CHEAP*.

Dissolve 10 lbs. scrap in $\frac{1}{2}$ gal. water and strain into a clean kettle. Cook to 254° , set off and add 2 lbs. glucose and 7 lbs. of cream tartar fondant. Stir till dissolved and add $2\frac{1}{2}$ lbs. of macaroon cocoanut and pour on paper-lined board or tray. When cold break up in small pieces to make it look homelike. *Just before* you add the fondant add 6 oz. of cocoa first.

PRINCESS FUDGE.

Twelve lbs. sugar, 10 oz. cocoa, $\frac{1}{2}$ gal. cream, tablespoon salt. Cook to 236° and add $\frac{1}{2}$ lb. of butter, stir and cook to 238° . Set off and add $\frac{1}{2}$ oz.

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vanilla extract and 6 lbs. of cream tartar fondant and 1 lb. of glucose; stir till quite thick and pour on paper-lined board; when cold mark and cut to suit.

PEANUT FUDGE.

Ten lbs. sugar, $2\frac{1}{2}$ lbs. glucose, 2 qts. milk. Cook to 238° , set off and add 5 lbs. fondant; flavor vanilla, stir till quite thick and cold and add 5 lbs. of blanched roasted peanuts and spread on paper-lined slab.

PEANUT CHOCOLATE FUDGE.

The same as above, only add $1\frac{1}{2}$ lbs. bitter chocolate after you set the batch off.

POINTERS ON HONEY COMB.

Have a club made or buy one from some supply house about 3 ft. long and $2\frac{3}{4}$ or 3 inches in diameter, made of hard wood. When making honey comb be careful and don't put on large batches; about 15 lb. batches are the proper size, even for an expert; practice only will enable you to make this class of goods; don't get the batch too hot in front of the table furnace. Don't press the top of the batch too much while pulling out; work as quick as possible at this work, turn over the batch often while at work; in fact, all you need to make honey comb candy is confidence in yourself and a little practice. Start to learn on about 6 lb. batches.

HONEY COMB LADY FINGERS.

Fifteen lbs. sugar, 3 qts. water, teaspoon cream tartar. Cook to 320° or 330°, pour on slab, color and flavor to suit; pull on hook, twist out the air, flatten out on spinning table in piece to form around club. Close the left end of batch tight, pull out the club and blow a little air in the open end and close it quickly; pull out about 3 ft. long and double up the batch. Continue this four times, then pull out about 6 ft. long and bring or fold one half over the other half. Now pull out strip about 1 inch wide and cut with buttercup cutter. Have club made of hard wood 3 ft. long and $2\frac{3}{4}$ in. in diameter, tapering at one end like a baseball club.

HONEY COMB SPONGE.

Make a batch of honey comb lady fingers, but instead of forming the batch as for lady fingers pull out and double up from the first hole formed by the club until you can count 254 holes. This is

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done by pulling out and doubling up just nine times. Then pull out the batch in long lengths as you can and about $\frac{1}{2}$ in. wide. When cold mark or scratch the pieces the length you require to cut, which should be about $1\frac{1}{4}$ in. long, and they are ready to dip in chocolate.

HONEY COMB CHIPS.

Twelve lbs. sugar, 3 lbs. glucose, $\frac{1}{2}$ gal. water. Cook to 290° and add 1 pt. New Orleans molasses, stir and cook to 300° , add a little salt and pour on slab; pull good, form around club, pull out about 4 ft. and fold side by side; continue this three times, making eight holes; now cut batch in two in the center and lay side by side, making sixteen holes wide. Now pull out quite thin and have helper cut them as you cut all chips; when cold break apart and dip.

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HONEY COMB MADE ON HOOK ONLY.

Ten lbs. sugar, 2 qts. water, teaspoon cream tartar. Cook to 315° or 320° , pour on slab, fold up and add $\frac{1}{2}$ oz. soda, flavor and color to suit on slab. Now pull on hook and when it is nicely pulled pull out long pieces about 4 ft. long and $1\frac{1}{2}$ in. thick, have helper cut each piece and hang them on nails to cool; when cold take a knife and scratch each piece the length you desire and break apart. The nails should be 10-penny or spikes driven in the wall near the hook. About 12 nails is what you need for the above size batch.

POINTS ON STICK CANDY.

When making stick candy be sure and keep the sides of the kettle free from sugar while cooking the batch. See that you don't pour the batch on a hot slab. See that you don't put batch on hook while too hot. See that you don't pull the batch on hook too long to kill the gloss. See that you don't allow the batch to get too hot on spinning table. Watch these points, as all recipes given in this book for stick candy call for cream tartar, and you will find that you will be obliged to work with good judgment on cream tartar work of any kind.

LEMON STICK CANDY.

Fifteen lbs. sugar, teaspoon cream tartar, 3 qts. water. Cook to 330°, pour on slab, pull about ½ lb. of it white for stripe and keep warm, flavor the rest with tartaric acid to suit, work it in extra good and when batch is good and firm enough to form in shape put on the white stripe and finish as peppermint stick. If you will get samples of stick candy made by any good house you can find out just what color the batch and stripes should be. Of course, all old-time candy makers know this, but if you are new at the business it will help you. My advice is not to make glucose stick candy for good retail trade, as it does not look as well or taste as well as cream tartar stick.

HOREHOUND STICK.

Place 2 qts. water in kettle and add 2 oz. of horehound herb, bring it to a good boil and strain off the water in a clean kettle, add 15 lbs. sugar and

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1 qt. water, 1 teaspoon cream tartar. Cook to 300°, pour on slab, between bars, and when quite cool mark it one way with caramel cutter and then the other way with a large batch knife; mark about 4 in. in length. Break apart when cold.

RECEPTION STICK.

Ten lbs. sugar, 2 qts. water, 1 teaspoon cream tartar. Cook to 330°, pour on slab, color and flavor to suit. Pull on hook, twist air out, knead it up good and form it in a three-cornered piece or triangular shape; pull out small and have helper twist each stick and lay them straight; when done cut length of jars; make the above in all colors and flavors; some plain colors and some with stripes; when putting stripes on this class of work always put the stripe on the pointed edge. Three stripes to the batch.

PEPPERMINT STICK CANDY.

Fifteen lbs. sugar, teaspoon cream tartar, 3 qts. water. Cook to 330°, pour on slab, cut off small piece, color red for stripe, keep warm while you pull the batch white, flavor on hook, twist out the air, form in nice flat piece and then roll it up in a nice round piece about 18 in. long and place six thin narrow stripes on the batch and one wide stripe; form in shape like wine bottle, to get a start and pull out size to suit; have helper roll out and twist the stick while you pull it out. For swell trade make small stick and cut it length of jars.

CHOP STICKS.

Make a batch of honey comb, as per formula in this book, and when you have doubled the batch twice, making four holes side by side, then pull it out the length of the table, when done mark the batch with the point of a sharp knife in 8 in. lengths

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and break apart, and then separate the pieces of four, making four single pieces from each one. Make them assorted colors and flavors. Each piece should be the thickness of a lead pencil.

BAMBOO STICK.

Ten lbs. sugar, 3 lbs. glucose, 2 qts. water. Cook to 238° , pour on damp slab, add $1\frac{1}{2}$ lbs. fine coconut and cream the batch (this is the center). Now cook 20 lbs. sugar, 4 qts. water, teaspoon cream tartar to 290° , add $\frac{1}{2}$ pt. molasses and cook to 320° , pour on slab, pull on hook, twist air out, flatten out and form it around the center and place on spinning table and pull out like stick candy; cut in 3 in. lengths.

GUM WORK

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CHEAP A. B. GUM DROPS, NO. 4.

Dissolve 12 lbs. pearl starch in cold water. Now put 75 lbs. glucose and 28 lbs. sugar in kettle, add 10 oz. cream tartar and the starch water, turn on steam and cook "very" slow till the batch gets quite thick and hangs from the paddle in strings when tested, pour out in kettle, color and flavor to suit and add citric acid to it to bring out the flavor, run in starch, put in dry room and let set till good and tough.

NO. 1 HARD GUMS.

Place 25 lbs. powdered gum arabic in kettle and cover it with hot water. Cook till dissolved and strain it into a clean kettle. Now cook 18 lbs. sugar, 1 lb. glucose to the first crack, set off and pour it into the gum batch and stir while pouring, let set over night, skim off the top and cook it by steam slowly for two hours; not boiling it, just to a

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simmer, pour off, flavor vanilla and run in good warm starch. You can color and flavor all hard gums to suit; make them yellow, pink, green, etc.

NO. 2 HARD GUMS.

Forty-two lbs. gum, 28 lbs. sugar, 7 lbs. glucose. Make it the same in every way as recipe in No. 1 calls for, only add 1 qt. glycerine while cooking.

NO. 3 HARD GUMS.

Dissolve 20 lbs. gum arabic in 2 gals. hot water, add 2 lbs. glucose and strain it into clean kettle. Set one side. Now cook 20 lbs. mould A sugar, 3 qts. water, 1 teaspoon cream tartar to 300° and add it to the gum batch slowly, stirring all the time. Now cook over steam just the same as the No. 1 is cooked and when done add 1 tablespoon oil of lemon and run in warm starch. Crystallize them and see that the crystal is cooked to 35°.

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A. B. GUM DROPS, NO. 3.

Sixty lbs. glucose, 7 lbs. Steinhart's thin boiling starch, dissolved in cold water. Cook and finish as No. 4 cheap A. B. gums.

LICORICE GUMS.

Break up fine and soak over night 1 lb. of licorice paste. Then put it in kettle and melt it. Then make a batch of No. 3 hard gums and while cooking add the licorice, when done color black with powdered charcoal cut with alcohol and add oil of anise to taste; run in warm starch.

TRANSPARENT GUM DROPS.

Brush all the starch off the hard gums and put them in a clean kettle. Now dip your hands in cosmoline and work up the gums till they are all slightly oiled, spread out on clean boards, let set one hour, ready to pack.

GLYCERINE HARD GUMS.

Twenty-five lbs. ground gum arabic, $2\frac{1}{2}$ gals. of hot water, dissolve over slow fire and strain through fine sieve, and set one side. Now cook 18 lbs. mold A sugar, 3 qts. water, 1 teaspoon cream tar to 300° , add it to the gum batch, stirring all the time and cook it the same as No. 3 hard gums; when done pour out in clean kettle and add 8 oz. of glycerine and flavor good with vanaline; run in starch and when taken out brush them and wash them with cosmoline. Run the above out in starch molds, flat and round, the size of a nickel, or a little larger.

QUICK MADE MARSHMALLOWS.

Dissolve 12 oz. of French gelatine in $\frac{1}{2}$ gal. hot water and set one side. Now cook 10 lbs. sugar, 8 lbs. glucose, water to dissolve to 240° , set off on a barrel, add the $\frac{1}{2}$ gal. gelatine batch to it and beat slowly with a large wire egg beater till quite stiff, then add flavor and with a spadle beat it good and

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stiff, set the kettle over another kettle of hot water to thin it down and run it in starch any pattern to suit. Let set over night and they are ready for use; flavor and color to suit.

MARSHMALLOWS—GOOD.

Grind 24 lbs. gum arabic fine and add $3\frac{1}{2}$ gals. water. Dissolve over "slow" fire and add 20 lbs. glucose. Strain it through a fine sieve and pour it in the beater. Now cook 26 lbs. sugar and 1 lb. glucose to 242° and pour it in the beater and beat till stiff, then add 10 oz. of well beaten albumen and beat till batch looks nice and light, add vanilla and run in warm starch; let set about 48 hours.

CHEAP MARSHMALLOWS.

Thirty-five lbs. sugar, 25 lbs. glucose, water to dissolve. Cook to 240° , turn off steam and add $1\frac{3}{4}$ lbs. of dissolved gelatine, start the beater and add $\frac{1}{2}$ lb. of frappe powder, beat till batch looks

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nice and light, add flavor, shut down the beater and run in starch impressions to suit.

IMMENSE CHEWING TAFFY.

Twenty lbs. sugar, 4 qts. water, teaspoonful cream tartar. Cook to a good stiff chew, about 258° or 260°, pour on slab, pull good, flavor vanilla on hook. Now lay it on clean spinning table and pull it out thin as possible and flat, about 1½ in. wide, pull out in long strips, when cold cut in 2½ in. lengths and wrap in wax paper, so as they can be sold five for five cents; make them vanilla and molasses flavors; when making the molasses batch use 1 qt. New Orleans molasses and 1 lb. butter to the above-sized batch.

A NO. 1 MOLASSES KISSES.

Sixty-five lbs. glucose, 32 lbs. sugar, 1½ lbs. paraffine or substitute, 2½ gals. cream, 1 gal. dark molasses, 5 lbs butter. Cook to 252°, turn off

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steam, add $2\frac{1}{2}$ oz. dissolved gelatine, pour on slab, flavor vanilla on hook. This kiss will not grain and is just sweet enough to be good. The above cook is for cool weather; in warm weather cook several degrees higher.

NO. 1 MOLASSES TAFFY.

Thirty-two lbs. sugar, 6 qts. water. Cook to 290° and add at once $1\frac{1}{2}$ gals. New Orleans molasses and 4 lbs. butter, stir and cook to 254° in cool weather and about 260° in warm weather. Pull good and flavor vanilla on hook. Cut and wrap as kisses or in 3 oz. pieces and wrap in five-cent bars. Don't doctor the above batch with cream tartar or glucose, as the first 290° cook kills most of the grain and the molasses will do the rest.

NO. 1 COCOANUT CHEWING TAFFY.

Twelve lbs. brown C sugar, 6 lbs. glucose, water to dissolve, 18 lbs. fresh grated cocoanut, $\frac{1}{2}$ lb. paraffin, or substitute, 1 lb. butter. Cook to a

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medium ball, or like a soft caramel, pour on slab and spread out height of caramels; when cold cut in shape of a domino and wrap in wax paper. This is an extra fine piece.

WASHINGTON TAFFY.

Two qts. New Orleans molasses, 2 lbs. sugar, 2 lbs. glucose, $\frac{1}{2}$ lb. butter, 3 oz. paraffin, or substitute, 1 qt. cream. Cook to 252° or 254° , pour on slab, fold up and pull on hook, while pulling flavor it with $\frac{1}{2}$ oz. oil of lemon and $\frac{1}{2}$ oz. of vanilla, form in five-cent cuts and wrap in wax paper or cut as kisses and wrap.

GOLDEN MOLASSES KISSES.

Sixteen lbs. sugar, 11 lbs. glucose, 48 lbs. New Orleans molasses, 6 lbs. butter, $\frac{1}{2}$ lb. paraffine or substitute. Cook to 252° and add 7 sheets of dissolved gelatine, pour on slab and pull extra good on

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hook, flavor vanilla while pulling; 252° cook in cold weather, 258° or 260° in warm weather.

VANILLA TAFFY.

Ten lbs. sugar, 4 lbs. glucose, 2 qts. water, 3 oz. cocoa butter. Cook to 250° and add 1 pt. cream and ½ lb. butter and cook to 254° or 256°, pour on slab, flavor on hook and pull extra good, form it in five-cent bars and wrap, or cut in strips to fit pans.

MOLASSES TAFFY.

Same as vanilla, and add 1 qt. dark New Orleans molasses when you add the cream and 1 lb. butter instead of ½ lb.

STRAWBERRY TAFFY.

Same as vanilla, only color a delicate pink and flavor strawberry.

MOLASSES PEPPERMINT TAFFY.

Same as molasses, only flavor with oil of peppermint on hook.

FRUIT BAR TAFFY.

Six lbs. sugar, 3 lbs. glucose, water to dissolve. Cook to 300°, set off and stir in assorted French fruits and assorted nuts enough to make it a good thick mass, spread on slab height of bars and cut in bars to suit.

OLD STYLE MOLASSES TAFFY.

Five lbs. sugar, 5 lbs. glucose, $\frac{1}{2}$ gal. cream, $\frac{1}{2}$ gal. New Orleans molasses, 1 lb. butter. Cook to 250°, pour on slab, when cold pull good and cut in two parts and lay in paper-lined pan, when cold take paper off and crack as you sell it. This taffy has no style, but tastes good and sells fast.

YANKEE NUTMEG TAFFY.

Six lbs. sugar, 4 lbs. glucose, 1 qt. water, 1 qt. cream. Cook to 248° and add $\frac{1}{2}$ lb. butter and cook to 252° , set off, add 2 sheets of dissolved gelatine, pour on slab, when quite cold add $\frac{3}{4}$ oz. of ground nutmeg, knead it in good, pull on hook and form in pans or bars to suit.

NONE BETTER MOLASSES TAFFY.

Eight lbs. sugar, 8 lbs. glucose, 1 gal. molasses, $\frac{1}{2}$ gal. cream. Cook to 246° and add 1 lb. butter and cook to 252° , set off and add 3 sheets of dissolved gelatine, pour on slab, when cold pull on hook and flavor vanilla while pulling, form in pans in the old style and break as sold. In warm weather cook to 260° .

TAFFY DELIGHT.

Four lbs. sugar, 3 lbs. glucose, 1 qt. cream, $\frac{1}{2}$ lb. butter. Cook to 254° , pour on slab, when cool pull on hook and flavor good with extract of root beer, finish as all other taffy. This is a fine flavor also for chocolate cream centers.

APRICOT JELLY.

Pour 10 lbs. of apricot pulp in a colander and press it all through *but the skins*. Now add 10 lbs. sugar and cook slowly to a good thread, try and get a good strong thread, set off and run in starch, when set dip in chocolate or crystallize them.

JAP JELLY FOR JELLY CREAM ROLL.

Soak 1 lb. of Jap gelatine over night in cold water enough to cover it, then place it on fire and when dissolved strain it and add 17 lbs. of sugar and

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5 lbs. glucose, stir and cook to a good thread, set off, flavor and color to suit, add citric acid to bring out the flavor and pour in paper-lined trays. This is good for ices, jelly roll or running on top of cheap creams in starch.

LONDON JELLY FRUIT BAR.

Soak 4 oz. Jap gum in 1 qt. cold water over night, pour it in kettle and bring it to a boil only and strain it into a clean kettle, add 8 lbs. sugar, $\frac{1}{2}$ lb. glucose and cook to a jelly or good thread, set off, color delicate pink or yellow, add lemon or strawberry flavor to suit, then add just a little citric acid solution to bring out the flavor nicely and let it set while you place the bars on a paper lined slab, about 4 in. apart and sprinkle along on the paper assorted French fruits, a few English walnuts, almonds and pecans, then pour the batch evenly and slowly over them, then cut a little lemon and orange peel in thin strips and decorate the top

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with them; when cold and set cut in ten-cent bars.
"Don't" wrap them.

JAP JELLY.

Soak 5 oz. of Jap gelatine in cold water over night, then cook 15 lbs. of apricot pulp, 15 lbs. sugar, 5 lbs. glucose, $\frac{1}{2}$ oz. citric acid to a good thread, set off and add the Jap and color to suit and run in warm starch, sift starch on top; let set 24 hours.

JAP JELLY FOR ICES.

Soak $1\frac{1}{2}$ lbs. Jap gelatine over night in cold water, then place it on the furnace and dissolve it and add 24 lbs. sugar and 6 lbs. glucose. Cook to a good thread, set off, color and flavor to suit and pour out in thin sheets on paper-lined trays, make several colors and flavors from the same batch. This is a good jelly for ices or jelly roll.

WHAT TO DIP IN CHOCOLATE.

Cream centers run in starch, all flavors; hand rolled centers with nuts and fruit of all kinds kneaded into them; roasted almonds, nabiscos, roasted peanuts, English walnuts, pecan halves, Canton ginger, small oyster crackers, chewing nougat, short nougat, plain and nut caramels, jelly centers, dates, ground figs, cordials, raisins stuffed with cream, molasses chips, brandy cherries, pineapple, small currants in clusters, marshmallows, maple and vanilla fudge, filberts, Brazil nuts, fig paste, opera caramels, nut squares, almond paste balls, mint and wintergreen cream wafers, soft chewing cocoanut squares, soft chewing butter scotch, etc.

CHOCOLATE CORDIALS.

Melt 2 lbs. bitter chocolate and add 25 lbs. sugar and water to dissolve. Cook till quite thick, about 238°, and add 1 qt. cream and stir and cook to a good thread, set off and add 1 gill of brandy and be sure it's a good thread after you have added the brandy, run in warm starch any shape desired, let set over night, take a wire the width of the boards and turn over each row of drops, let set several hours and they are ready.

SWISS CHOCOLATES.

Ten lbs. sugar, 10 lbs. glucose, $\frac{1}{2}$ lb. paraffine or substitute, 1 gal. cream, then add 5 lbs. of caramel L to 1 gal. of cold water, mix good, add it to the batch and cook to medium ball or the consistency of fig paste, pour on slab, when cold weigh the batch and add equal amount or 25 lbs. of bon bon cream to it, melt it over a steam bath, add bitter chocolate

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to suit, flavor vanilla and run in starch any shape desired. This is an extra fine piece when coated with good chocolate.

JIM CROW CHOCOLATES.

Mix chopped-up nuts of any kind in chocolate and dip plain vanilla cream centers in it, make them round or oblong shapes.

CHOCOLATE ALMOND ROLLS.

Nine lbs. sugar, $1\frac{1}{2}$ lbs. glucose, 2 qts. water. Cook to 246° , pour on damp slab, sprinkle on top 1 lb. fine dry cocoanut, $\frac{1}{2}$ lb. marshmallows; when cold cream it, then knead it smooth and press it nice and even in paper-lined caramel pans; let set several hours, turn out, cut in small bars and dip in thin chocolate and roll each bar in ground roasted almonds. This is a fine piece.

BUTTER CREAM CHOCOLATES.

Take 10 lbs. pure sugar fondant and knead into it 1 lb. of good creamery butter, flavor with vanilla or a little extract of lemon, roll out in small balls and dip in sweet chocolate.

JELLY CREAM WAFER CHOCOLATES.

Drop cream patties about the size of a five-cent piece and spread some nice table jelly on one and press another on top, dip them in chocolate; the acid from the jelly will soften up the cream patties and makes them a delicious piece of goods.

PEANUT BUTTER CHOCOLATES.

Grind 5 lbs. of roasted peanuts as fine as you can possibly grind them, add teaspoon salt and about $\frac{1}{4}$ lb. of glucose and knead up good, then sprinkle the

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slab with 4X sugar and roll out the batch quite thin, cut both ways with caramel cutter and dip in sweet chocolate, or you can roll the batch in oval or round shapes and dip them. This same piece makes a fine center for bon bons.

BRANDY CHOCOLATES.

Soak in brandy 5 lbs. of the best and largest French cherries you have in stock, let them soak 24 hours, drain off the brandy and dip them in a thin bon bon cream and then dip them in a good sweet chocolate. The brandy will dissolve the cream in a short time, making a nice cordial center.

CHOCOLATE COATED CREAM CAKES.

Have plaster paris molds made $1\frac{1}{2}$ in. by 4 in. and $\frac{1}{4}$ in. deep, make the impressions in the starch and reheat any good fondant, flavor with vanilla and fill the molds, when set take them out, brush off

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the starch. Now have pewter molds just large enough for the cake to set in easy, then fill a mold with chocolate, drop in a cake, smooth off the top nicely with your hand and when cold tap each mold gently and the cake will fall out.

VELVET CREAM CHOCOLATES.

Twenty lbs. sugar, 5 lbs. glucose, 5 lbs. caramel paste, water to dissolve. Cook to 236° and add 1 lb. butter and cook to 238°. Pour on damp slab. When cold start to cream it, and as soon as it looks cloudy add 5 lbs. glucose and finish creaming it. When you reheat it flavor good with vanilla and run in starch.

EGG CREAM CHOCOLATES.

Melt 10 lbs. of No. 1 Bon Bon cream over steam and flavor to suit, set off, and beat the whites of 4 eggs good and stiff, and add $\frac{1}{2}$ lb. of warm glucose

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to the eggs and beat it up again. Now add the egg batch to the cream and beat it up good and run in starch. When ready to dip, dip them in bitter sweet chocolate.

BUTTER SCOTCH CHOCOLATES.

Six lbs. brown sugar, 3 lbs. glucose, water to dissolve, 3 oz. paraffin, or substitute. Cook to 240°, and add 1 pt. cream and ½ lb. butter and cook to hard ball, or 250°, set off, and add a little oil of lemon or vanilla, pour on slab; when quite cold cut in narrow pieces, a little smaller than nougat, and dip in sweet chocolate.

NOUGATINE CHOCOLATES.

Melt 5 lbs. of dry sugar in kettle over hot fire, stirring all the time. When melted set off and add all the ground nut meats it will stand. Stir up good. Pour on slab, roll out thin as you can and

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cut with caramel cutter to suit in squares, or 1 in. long and $\frac{1}{2}$ in. wide. Dip in chocolate. Make them with all kinds of nuts, as they are good sellers.

FRAPPE CREAM CHOCOLATES.

Dissolve 6 oz. of French gelatine in 1 qt. hot water and set it one side. Now cook 5 lbs. sugar, 1 lb. glucose and 1 qt. water to 240° , set off, and add the 1 qt. of gelatine water and beat it with an egg beater till white and stiff. Now put 10 lbs. of fondant in kettle, melt it over steam, set off, and pour it into the other batch and beat up good, flavor vanilla and run in starch. Use quite a large mould. Dip in thin chocolate.

HOLLOW CHOCOLATE EASTER EGGS.

Get several pewter egg moulds of different sizes; wipe them nice and dry. Now prepare the chocolate as for dipping and fill each mould with chocolate.

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Let set till the chocolate begins to harden to the mould and pour out the balance. See that the chocolate in the mould is about $\frac{1}{8}$ of an inch thick. When cold you can lift out the chocolate. Make as many as you wish. Then with a little soft chocolate go over the edges of half egg and set the other half on top and hold it till the chocolate sets. Decorate them to suit. Before you decorate them shellac each egg with white shellac to give it a nice gloss.

ST. REGIS CHOCOLATES.

Make a batch of marshmallows, and when you run them in starch only run the moulds one-third full; then have helper run jelly of any kind on top of the marshmallows; then you run over them again with marshmallow, leaving the jelly in the center. When ready dip in sweet chocolate. The best jelly to use for the above is a table jelly, such as raspberry or blackberry.

CHOCOLATE WAFERS.

Prepare the chocolate as for dipping, and when ready pour about 1 pt. into a paper cornucopia, cut off a little of the end and squeeze or force out enough on wax paper the size of a 10c piece. Make them uniform sizes and see that the chocolate is quite thick, *not* too thick, just so as it will set quick.

NONPAREIL CHOCOLATES.

Make them as chocolate wafers, and as you drop them pour nonpareils over them before they set. When cold shake off all the loose nonpareils.

GROUND COFFEE CHOCOLATES.

Ten lbs. sugar, 2 qts. water, teaspoon cream tar-
tar. Cook to 242°. Pour on damp slab. Now
pour over the batch $\frac{1}{4}$ lb. of the best coffee you can

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buy and see that it is ground *very, very* fine. Cream the batch, let set one hour, and roll out the batch in small balls and dip in sweet chocolate.

FROZEN CREAM CHOCOLATES.

Twenty lbs. sugar, 1 gal. water, 1 teaspoonful of cream tartar. Cook to 238°, set off, and add 3 sheets of dissolved gelatine and pour on damp slab. When good and cold cream it and put it in a 2 gal. can and pack the can in ice as you would ice cream. Let set 2 hours, then roll in small balls and dip in chocolate. Flavor the batch on the slab just before you cream it with vanilla or crushed fruits of any kind, or ground nuts if desired. This is an extra soft center for fine retail trade.

CHOP SUEY CHOCOLATES.

Ten lbs. sugar, 2 lbs. ground mincemeat, teaspoon cream tartar, 3 pts. water. Cook to 242°, pour on damp slab, add 1 lb. glucose and start to

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cream it. When it is nearly done add 2 oz. of good brandy and finish creaming it, roll out in small balls and dip in bitter sweet chocolate.

GUM PASTE FOR FLOWERS.

If you have ever made flowers from gum paste you will find this an extra fine paste to use. Place 4 oz. of picked gum tragacanth and put in a clean bowl or bottle, and add 2 lbs. and 10 oz. warm water (about blood warm) and let it soak about 24 hours. Then pour it out and rub it through a very fine sieve on a clean marble slab. Now have sifted about 5 lbs. of XXXX sugar and 10 oz. of cornstarch in separate piles, add 15 drops of acetic acid to the soaked batch, then slowly mix in the sugar with your hands, rubbing it smooth, and when it gets pretty stiff add the cornstarch and work it all up to a nice, smooth, soft paste, like putty. Now put it away for 12 hours in a crock and it is ready for use. Cover crock at all times. This takes about 1 hour to make. This is the finest gum

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paste made for leaves or flowers of any kind to form with your hands or with moulds.

IMITATION PASTE FOR FLOWERS AND LEAVES.

Soak 6 oz. of Quaker icing powder with 1 pt. warm water and let set for 2 hours in a warm place, then mix in as much XXXX sugar as it will take to make it good and stiff, but while you are mixing in the sugar, when you have got in about half of the sugar, add 5 oz. cornstarch. When done it must be about as firm as putty. Keep covered with damp cloth while not using it. This is fine for flowers and takes but a little while to make and the flowers set nice and hard in about $\frac{1}{2}$ hour.

VANILLA EXTRACT, GOOD AND CHEAP.

First grind fine 1 lb. of tonka bean, add 1 qt. glycerine and set one side. Now put 1 gal. of water and 4 lbs. of sugar and bring it to a boil and set it

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one side. Now put 1 oz. of vanillin and 1 oz. of cumerine and 3 qts. of alcohol in a stone jar, stir it up and let set 1 hour, then add 1 oz. of burnt sugar, 1 pt. of prune juice and all the above, let set 15 or 20 days and it's ready for use.

ARTIFICIAL VANILLA EXTRACT.

Twenty oz. of imported vanillin, 24 oz. cumerine, 36 oz. benzone acid, 20 gal. cologne spirits, let soak over night and add 3 gal. glycerine, 14 gal. water, burnt sugar to color. This vanilla gives satisfaction for all cheap grades of cream centers and is not rank in any way.

XXXX FIG PASTE.

Eight lbs. sugar, 8 lbs. glucose, 2 lbs. lump starch dissolved in 5 qts. cold water. Cook slow and stir till hard ball is reached, then set it off and add citric acid solution and lemon extract to suit taste. Be

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sure before you pour it the ball is the consistency of a piece of fig paste. Pour the batch on a starch board heavily dusted with starch, let set 2 or 3 days, and cut in squares and roll in XXXX sugar. Make the above lemon, orange and pistachio flavors.

NO. 2 FIG PASTE.

Fifty lbs. sugar, $4\frac{1}{2}$ lbs. of pearl starch dissolved in 1 gal. cold water, 5 oz. cream tartar, 5 lbs. ground figs, water to dissolve. Cook to very soft ball, and add 5 lbs. glucose and cook to a liver, or medium ball, the consistency of a fig paste. When done set off and pour in starch boards sifted heavy with starch, let set a day or two, the longer the better, and cut in squares and sift XXXX sugar over them and pack in boxes or pans.

NUT OR FRUIT CAKE SLICE.

Ten lbs. sugar, 2 lbs. glucose, 2 qts. water. Cook to 244° , pour on damp slab, sprinkle over it ground

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nut meats, or small pieces of assorted French fruits, cream it, and when done form it in round loafs about 10 in. long and 4 in. in diameter, let set till cold, then melt bon bon cream. Color it a delicate pink or make it a chocolate color and coat each roll as smooth as possible. Cut in slices at 5c each as sold.

PEANUT CROQUETTES.

Get 3 boards 2 ft. long, 1 ft. wide, $\frac{3}{8}$ in. thick; have 36 holes $1\frac{1}{2}$ in. in diameter bored in each board; grease the holes. Now make a batch of peanut candy and put in all the peanuts it will stand. When done pour batch in a seive, drain off the syrup, pour the nuts in one heap and lay the boards on the slab and fill each hole even. Don't press them too tight. When filled push them out. Continue this till done. These goods are intended for fine trade and sell at 40 to 50 cents per lb.

FIGOLETS.

Twenty-eight lbs. sugar, 9 lbs. glucose, 20 lbs. ground figs, water to dissolve. Cook to 248° or 250°, set off, add 16 lbs. ground roasted peanuts, 3 oz. orange extract and 3 oz. raspberry extract. Mix up good and pour on slab. Roll out nice and even half the height of caramels and cut with round tin cutter, roll in XXXX sugar, ready for the store. You can also cut them to suit and omit the XXXX sugar and dip them in chocolate.

VARIEGATED CREAM PATTIES.

Take your funnel and draw a streak of pink on the inside from top to bottom with your finger. Do this on two sides. Now do the same on the other two sides with green color, then heat your pattie cream, flavor it to suit, fill the funnel, and when you drop the patties the colors will run into each pattie, making a beautiful piece and quite new.

TEXAS PECAN CAKES.

Five lbs. sugar, $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{2}$ lb. glucose, 1 qt. water. Cook to 290° and add quick a little salt and all the pecans it will stand, pour on slab and pinch off small pieces about 2 oz. to the piece and form them in a round thin cake. Don't make them all the same size exactly; make them look homelike by making them odd sizes. If you make these in small batches so as they can be sold fresh they are extra fine.

CHOCOLATE PASTE.

Nine lbs. cocoa. 1 gal. cream. Work this into a smooth paste with your hands, then place it over steam bath and add 14 lbs. of glucose cream and 9 oz. of glycerine. Cook to a thin paste, set off, add vanilla and pour in crock. Use this to color bon bon cream or for ice cream, or, in fact, anything where you want a chocolate color.

PUFFED RICE BRITTLE NO. 4.

Spread out in front of your spinning table a quantity of puffed rice to get warm or heat it slightly in peanut roaster or in a popcorn popper, and keep it warm while you cook 4 lbs. sugar, 3 lbs. glucose, 1 qt. water to 280°, then add 1 pt. N. O. molasses, ½ lb. butter, little pinch of salt, and stir and cook to 290° or 296°, set off, and stir in all the rice it will take and spread it out on the slab, roll it lightly with a rolling pin, and then loosen it up a little with the hands so as it will not be solid. Cut in large squares or break.

PUFFED RICE BRITTLE NO. 3.

Make a batch of puffed rice brittle same as No. 4, leaving out the molasses, and when you stir in the rice add a tablespoon of soda and a little oil of lemon and finish as No. 4. The above can be flavored with vanilla, or, when made with light brown sugar, you will find it a good seller.

PUFFED RICE CAKES.

Make a batch of No. 3 or No. 4 puffed rice, and when you have stirred in all the rice required pour the batch in one pile on the slab, pinch off small pieces and flatten each piece in tin rings; have the rings made about 3 in. in diameter and $\frac{1}{4}$ in. deep. Grease them before using. About 18 rings is all that is required, as you can press them out as soon as they are filled. These cakes sell at 5c each and look well in window.

SNOWFLAKES NO. 1.

Twelve lbs. sugar, 3 lbs. glucose, 2 qts. water. Cook to 244° , set off and add 18 lbs. of bon bon cream and stir till dissolved. Now add 1 oz. of well-beaten albumen, *or* 12 whites of eggs well beaten up, flavor vanilla and beat till quite cool and thick, add black walnut meats to suit and spoon out size of cocoanut kisses on wax paper, or make them

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large at 5c each. Make the above white, pink and chocolate colors.

SNOWFLAKES NO. 2.

Three lbs. sugar, 1 pt. water, $\frac{1}{4}$ teaspoon cream tartar. Cook to 236° , set off, and add 3 lbs. bon bon cream, stir till dissolved, flavor vanilla, and add the whites of 4 eggs well beaten up, add nut meats to suit, and spoon out small about the size of a hand-rolled chocolate. Make these in white, pink, chocolate, violet and maple. They are fine eating. By adding a little glycerine when off the fire they will remain soft for several days.

AFTER DINNER MINTS.

Ten lbs. sugar, $1\frac{1}{2}$ qts. water, $\frac{3}{4}$ teaspoon cream tartar. Cook to 270° , pour on slab, when cool fold up and pull on hook; flavor delicate while pulling. *Don't* twist the air out; place it on spinning table

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and pull out and cut to suit with a butter cup cutter, shears or run through rollers or kiss machine, let set till grained and keep in jars to keep mellow, or crystallize them for counter trade. Flavors to make: Mint, vanilla, lemon, chocolate and wintergreen.

CREAM MINT BRAID.

Make a batch of after-dinner mints and when on spinning table pull it out to the thickness of stick candy. Cut in 12 to 14 in. lengths and have helper form each piece in a braid; wrap each piece in wax paper, set away till grained, then keep in airtight jars, or a small showcase for this one piece of goods only. A showcase about 1 ft. square and 2 ft. high kept for this class of goods only will keep them mellow. Show them up well and compel yourself to make them often, as they are popular wherever they are made.

STRAWBERRY ROCK.

Twelve lbs. sugar, teaspoon cream tartar, 2 qts. water. Cook to 320° and add strawberry juice till you lower the batch to the 256° , pour on slab, pull on hook and set one side for center. While this is being done have helper cook 4 lbs. sugar, 1 pt. water, small pinch cream tartar to 320° . Pour on slab, color delicate pink, pull on hook and form it around the other batch and pull out in small size stick; when cold chop in small pieces.

PLUM PUDDING.

Dissolve and strain 20 lbs. scrap, add 1 oz. cinnamon, 1 oz. ground cloves, 1 oz. ground allspice, 2 lbs. glucose and cook to 242° , pour on slab and add $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sliced citron, $1\frac{1}{2}$ lbs. chopped almonds, 4 oz. brandy, and cream it at once, knead it up good and weigh off small balls of 4 oz. each and roll each piece in a

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piece of wax paper. When done place each ball in a nice paper napkin, fold up the four corners, tie a little narrow ribbon round each one, and they are ready to sell at 15c each and are quite a novelty.

CARAMEL PASTE.

Twenty-five lbs. sugar, 19 lbs. glucose, 18 lbs. refined tallow, 7 lbs. paraffine, or substitute, 4 lbs. potato flour dissolved in 1 gal. cold water. Cook by steam or very slow fire to a medium ball, or about the 248°, pour into a large tub and add 60 lbs. glucose and 100 lbs. of condensed milk. Stir up good and it is ready for use.

CARAMEL ICING.

Beat 20 oz. of albumen good and stiff and add 18 lbs. of XXXX sugar and beat it in good. Now cook 32 lbs. sugar, 16 lbs. glucose, water to dissolve

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to 244°, pour on damp slab, let cool and cream it, then reheat or melt it over steam and add it to the albumin batch and beat all up good and it is ready for use. Make it white, pink, chocolate or maple colors.

HOW TO USE CARAMEL ICING.

Have girls provided with a bottle of simple syrup and when they use the icing have them keep a pan of it in front of them as if they were dipping chocolates. As they reach into the pan for icing and place it on the stone or tin before them add a little simple syrup to it and work it with their hands till thin enough to handle nicely, and dip the caramels in it as they would if they were dipping chocolates. Place them on wax paper and put away till dry. Keep the beater working while girls are dipping to keep life in the batch.

CHINTILLAS.

Ten lbs. sugar, $\frac{1}{4}$ teaspoon cream tartar, $\frac{1}{2}$ gal. cream. Cook to 240° , set off, flavor vanilla, stir till grain shows up and pour on paper lined board; when cold mark and cut like opera caramels. Make the above vanilla, strawberry, maple or chocolate. Be sure you don't grain the batch too long in the kettle, as the batch will become too coarse. Just start the grain and let the heat in the batch finish it.

EGG-SHELL EASTER EGGS.

Open any amount of eggs you wish on one end only by making the hole about the size of a small shirt button. After you have finished, then shake out the egg yolks and whites and wash each egg in lime water and set them whole end down to dry. Place them near the furnace or dry room to get warm; then melt in a bon bon pot any amount of pure sugar cream, flavor it lemon. Make a paper

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funnel and fill it and squeeze enough into each egg to half fill it. Keep turning the egg in a rotary motion till the cream sets; continue this till all the eggs are finished in this way; then open each hole with a lead pencil and heat more cream and color it yellow. Get the color to match the yolk of a hard-boiled egg as near as you can, and fill paper funnel, or cone, again and force each egg full. When done let set several hours. Wash each egg clean, paste a little red seal over hole on each egg, cut several in two for show purposes and they are half sold. A good, bright girl can fill 150 to 175 a day. It pays to make them for Easter and is a big novelty.

HOW TO PREPARE FOR ROCK CANDY.

Have a pan made of galvanized iron. Size, 2 ft. long, 1 ft. wide, 14 in. deep and about 14 in. high. Have small holes punched into each end about 2 in. apart, and have the holes just large enough to pass a large needle through; then pass a strong string

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from one hole to the other till the entire pan is strung; tie the end tight and see that all rows of strings are tightly drawn; then make a flour paste and paste a piece of manila paper over each end to keep it from leaking and all is ready for use.

ROCK CANDY.

Sixty lbs. coarse confectioners' sugar, 3 gal. water, $\frac{1}{2}$ teaspoon cream tartar. Cook to 40° by the crystal gauge and pour into your rock candy pan and let it set in dry room or in a warm place in the shop where it will not be subject to a jar. Let set 36 hours and light a match and hold it over the top and you can tell if the string is large enough to suit or too large. Drain off the syrup, let set over night and cut out the strings.

OPERA PRINTS.

Make a batch of opera cream as given in this book; then get a few butter prints, such as are used

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in restaurants to print individual butters with; get some with a star or scroll cut into them. Now dip the print in cocoa butter and fill the mould with opera cream, cut it off even, press it out, and continue this till you make all you desire. This is a fine piece for topping of boxes with and is not common.

WALNUT OPERA PRINTS.

Make a batch of opera prints, and when you press out each print press one English walnut half on top of each piece. These are nice. Also make them with a French cherry on each one, and make them vanilla, maple, chocolate and ground nut flavors.

PIGNOLIA CUTS.

Four lbs. XXXX sugar. Cook dry over slow fire. When nearly melted add little butter and salt and set off and add $1\frac{1}{2}$ lbs. roasted pignolias and $\frac{1}{2}$

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teaspoon ground cinnamon. Mix good. Pour on slab and roll out thin as possible. Cut diamond shape with caramel marker. When cold break apart.

BUTTER CREAM STICKS.

Eight lbs. sugar, 3 pts. water, 1 teaspoon cream tartar. Cook to 300° and add at once ½ lb. butter and cook to 310° or 320°. Pour on slab and pull on hook. Now have helper melt 3½ lbs. fondant over steam and stiffen it up with XXXX sugar, flavor it lemon, flatten out the batch and place the cream in and fold the batch around it, and pull out thickness of lead pencil and cut in 3-in. lengths.

TANGERINE CREAMS.

Peel 1 doz. tangerines and separate each slice very carefully. Dip them in gum arabic solution and let dry; then melt bonbon cream over steam

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bath, color it orange and dip each piece as you would a bonbon. When done peel several tangerines and leave them whole and dip them in the fondant; place a green stem in the center and a green leaf on each side of the stem. This looks fine. Place the whole ones on paper doilies and it will sell the small ones. The large ones sell well for parties, etc.

BRAZIL BAR NO. 1.

Pare off the skins from 5 lbs. of Brazil nuts. Now cook 6 lbs. sugar, 4 lbs. glucose, 2 qts. water to 270°, and add ½ oz. salt and ½ lb. butter and cook to 280°; then add the Brazil nuts and stir them in good and set kettle off and pour batch in a sieve. Let drain off and pour on slab between the bars nice and even. When nearly cold cut in 100 bars.

CREAM NOUGA.

Fifteen lbs. sugar, 12 lbs. glucose, 1 gal. water, 1 lb. Nuco butter. Cook to 250° and pour half of the batch in a thin stream over the whites of 40 well-beaten up eggs. Stir it in good. Place the other on the fire again and cook it to 280° and pour it in a fine stream over the egg batch and stir good. Now add 8 lbs. of fondant and 7 lbs. of almonds or walnuts and 3 oz. vanilla extract. Stir good and pour in wafer-lined trays or pour on slab. When cold cut and dip in chocolate.

MOLASSES WALNUT BUDS.

Four lbs. sugar, 4 lbs. glucose, $\frac{1}{2}$ gal. molasses, 1 qt. cream, $\frac{1}{2}$ lb. butter. Cook to 250°, set off, and add 2 sheets dissolved gelatine, pour on slab, pull on hook. Then place it on the slab and knead into it 4 lbs. of black walnut meats, form it in a round piece and pull it out and cut as kisses and

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wrap each piece in wax paper. Don't wrap as kisses but as torpedoes. Cut the paper 4x4.

WALNUT SPONGE.

Six lbs. sugar, 4 lbs. glucose, water to dissolve. Cook to 290° and set off, add 1 oz. of soda, stir good and pour on slab. Spread out thin as possible, sprinkle the top with chopped-up walnut pieces and fold half of the batch over the other and mark quick both ways with caramel marker and break apart.

ICEING FOR DECORATING.

Soak 2 oz. of Quaker icing powder in 1 pt. of warm water for 1 hour. Put it in a clean bowl and beat into it enough XXXX sugar to make it stand up nice and stiff. After you beat it and if it looks watery add a small pinch of powdered alum

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to it and it will work all right. This iceing is much better than an egg iceing for Easter egg decorating.

RUSSIAN MARMALADE.

Soak 1 lb. of Jap gelatine over night in $\frac{1}{2}$ pail of cold water, then pour all in kettle and cook over slow fire. When the gelatine is all dissolved add 80 lbs. sugar and cook to 224° , set off, and add 30 lbs. glucose. Stir it in good and set it one side. Now put $\frac{1}{2}$ lb. soap bark and 1 gal. water in kettle and bring it to a boil only. Strain it into a clean kettle and beat it to a foam. Put the foam into another kettle and beat the foam again. Now take 1 gal. of the first batch and add some of the foam to it, add citric acid to suit and flavor to suit and pour it in a paper-lined starch board. Pour it about $\frac{1}{4}$ in. thick. Then pour over it a layer of the first batch, then a layer of the foam batch. Continue this till you have used it all up. Make as many colors out of the batch as you like and as many flavors.

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Put all the filled boards in piles as you would marshmallows. Use a beater for this work, and after you make it you will like it as a wholesale piece, as it is light as a feather. Try about one-fourth of this size batch for the first time.

FIG PASTE STRAWS.

Warm up 6 lbs. of any flavor fig paste over steam bath and work into it enough XXXX sugar to make it quite stiff. Set one side. Now cook 9 lbs. sugar, 2 qts. water, teaspoon cream tartar to 330°, pour on slab, color and flavor to suit, pull on hook and form it in a flat piece for jacket around the paste, pull out in small size stick and have helper cut them in 4-in. lengths with caramel marker. Make the above assorted colors and flavors.

ITALIAN CREAM BAR.

Dissolve 10 lbs. scrap in 3 qts. of cream, strain it into a clean kettle and cook to 280° , set off, and add 4 lbs. glucose, 7 lbs. fondant and 2 lbs. bitter chocolate, vanilla flavor, and stir till quite thick and pour it into a paper-lined starch board, or in a paper-lined box. Cut in slices as sold. By adding a few almonds to the above you will have a nice eating piece of goods.

ITALIAN CREAM BAR NO. 13.

Twenty-eight lbs. sugar, 30 lbs. glucose, water to dissolve. Cook to 260° and add 30 lbs. condensed milk, stir it in, and add 7 lbs. caramel paste, and cook to soft ball or 236° or 238° , set off, add 18 lbs. of fondant, stir till dissolved, flavor vanilla and pour on paper-lined boards. Make the above chocolate also, and by adding 2 lbs. macaroon cocoanut to it you will find it a good eating piece.

ITALIAN CREAM NO. 20.

Dissolve 40 lbs. scrap and strain it into a clean kettle and add 15 lbs. sugar, 15 lbs. glucose. Cook to 260°, add 18 lbs. condensed milk, stir and cook to 238°, set off, add 18 lbs. fondant, 1 lb. caramel paste, bitter chocolate to suit, vanilla flavor, stir till well dissolved and pour on paper-lined board.

MAPLE WALNUT CREAM BAR.

Twenty-five lbs. brown C sugar, 25 lbs. maple sugar, 8 lbs. glucose, water to dissolve. Cook to 244°, pour on damp slab. When quite cool cream it, then reheat it over steam bath and pour on paper-lined slab. Have the bars set 4 in. apart and press English walnut halves close together in rows. Let set several hours and cut in bars showing 3 walnuts on each bar.

CREAM FRUIT SQUARES.

Five lbs. sugar, 1 qt. water. Cook to 234° , set off, and add 5 lbs. fondant, stir till dissolved, color pink, flavor strawberry, and pour on paper-lined slab, spread thin. Now cook 10 lbs. sugar, 2 qts. water to 236° , set off, add 10 lbs. fondant, stir till dissolved, add 6 lbs. assorted chopped fruits and vanilla flavor and spread this over the other batch nice and even. Now cook another batch like the first one and color it pink and spread on top again. Let set till cold, cut in small squares and crystallize in a $33\frac{1}{2}$ crystal.

CANDY FRUIT CAKE SLICE.

Three lbs. granulated sugar, 2 lbs. brown sugar, 1 oz. ground cloves, 1 oz. ground allspice, 1 oz. ground cinnamon, 1 oz. ground nutmeg, $\frac{1}{4}$ pt. N. O. molasses, $\frac{1}{2}$ gal. cream. Cook to 246° . Pour on damp slab, spread over the top 1 lb. of raisins, 1 lb.

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of currants, $\frac{1}{2}$ lb. of chopped-up citron and $\frac{1}{2}$ lb. of almonds. Now add $\frac{1}{2}$ lb. glucose and cream the batch at once. When done knead it up good and place it in a box lined with heavy wax paper; let set over night, dump it out and melt 2 lbs. of bonbon cream and ice the loaf nice and thin with it. Cut in half to show it up nicely and cut in thin slices as sold. This will not dry out in months and cuts like cheese.

BOSTON CREAM BAR.

Sixteen lbs. sugar, 7 lbs. glucose, water to dissolve. Cook to 244° , pour on damp slab, flavor and color to suit and pour on cocoanut or nut meats to suit, cream it at once, and just as soon as it starts to set pick it up and press it even and nice in paper-lined pans. When cold turn out, peel off the paper and cut in small squares. Make the above in vanilla, vanilla cocoanut, maple, chocolate and maple walnut.

RED PASTE COLOR.

Place in clean kettle 3 lbs. cream tartar, 2 lbs. powdered cochineal, 2 lbs. powdered alum, 2 lbs. salts tartar, add 2 qts. cold water; stir good and it will rise up; when it settles down add 1 lb. of glucose and cook over slow fire to a thin paste. Pour in a crock when cool; cover up. This is a nice bright red for all hard goods and costs very little.

OXFORD CHIPS.

Twenty lbs. sugar, 4 qts. water, teaspoon cream tartar. Cook to 320°, pour one-third on slab, pull white, and place the balance on the fire and add 1 pt. molasses, ½ lb. butter, little salt and cook to 300°, pour on slab when cold enough to fold up, add ½ oz. soda, work it in good and pull good on hook. "Don't" squeeze the air out, form it in a loaf and form the white batch around it as a jacket, place before heater, pull out flat like chips and cut with butter cup cutter.

ALMOND PASTE FOR FRUITS, ETC.

Twelve lbs. sugar, 12 lbs. glucose, water to dissolve. Cook to 256° , set off, add 10 lbs. almond paste and 18 lbs. of fondant, stir till dissolved, keep in a crock, and when you wish to make any fancy cuts for topping off boxes with color the paste to suit. This paste will remain nice and moist for months, if kept in a crock with a damp cloth over it.

ALMOND PASTE BAR.

Six lbs. sugar, 6 lbs. glucose, 1 qt. water. Cook to 254° , set off, add 5 lbs. almond paste, 11 lbs. fondant, stir till all is well mixed and pour in pans lined with wafer sheets, wafer sheet the top and turn each pan up side down and place a weight on top, let set 2 hours and cut in 5c bars or in small squares.

ORANGE STRAWS, EXTRA FINE.

Take any amount of orange peels and cut them in long narrow strips, put them in cold water, add a little salt and bring to a boil. Drain off the water and add fresh water and bring to a boil again. Drain off the water and cook the peels in sugar and water made from 10 lbs. sugar to 1 gal. of water. Cook over slow fire and when the peels become nice and tender, so as they are not tough, then drain off the syrup and spread the peels out on a wire screen to dry; when dry crystallize them in a 35 crystal. These are fine for parties or topping off a fine box of candy with.

CENTERS FOR BUTTER CUPS OR JACK STRAWS.

Melt 3 lbs. of sweet chocolate over steam, add 1 lb. flour and 1 lb. of XXXX sugar, and cook over steam to a good thick paste. Stiffen up with XXXX

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sugar so as you can form it in a loaf. This is for an 8-lb. jacket.

Four and a half lbs. sugar, $3\frac{1}{2}$ lbs. glucose, 1 qt. water. Cook to 236° , set off, add $1\frac{1}{2}$ lbs. bitter chocolate and $1\frac{1}{2}$ lbs. fondant, pour on damp slab and cream it at once. This is for a 12-lb. jacket.

Two lbs. glucose, 1 lb. sugar, little water. Cook to 236° , set off, add $3\frac{1}{2}$ lbs. of any kind of ground nut meats, stir up good. This is for an 8-lb. jacket.

Melt 4 lbs. fondant over steam, flavor to suit, stiffen up with XXXX sugar. This is for an 8-lb. jacket.

Two lbs. sugar, 3 lbs. glucose, 3 lbs. ground figs. Cook to soft ball, set off, and stiffen up with XXXX sugar. This is for a 15-lb. jacket.

Two lbs. sugar, 3 lbs. glucose, 2 qts. cream, 1 lb. bitter chocolate. Cook to a hard ball, pour on slab, fold up in loaf. This is for a 12-lb. jacket.

Butter cup or jack straw jackets should always

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be made from sugar, cream tartar and water, cooked to 330°, and when pulled on the hook see that you don't pull too long, or that you don't put the batch on the hook too hot. Never pull a batch on the hook too long, as it takes away the gloss. Always twist out the air and knead it good before forming it around a center of any kind; also see that the center is not put into the jacket too hot

PENNY PEANUT BAR—GOOD.

Fifteen lbs. sugar, 9 lbs. glucose, water to dissolve. Cook to 240°, then add 22 lbs. Spanish peanuts and cook till nuts are done, set off and add little salt and $\frac{1}{4}$ glass of soda, stir in good, pour on slab, spread out thickness desired, then roll it out even with rolling pin and rub the top over while it's warm with a flat piece of paraffin, or substitute. Cut at once. This peanut bar will not get sticky.

PEANUT BRITTLE—GOOD.

Fifteen lbs. sugar, 10 lbs. glucose, water to dissolve. Cook to 240° and add 10 lbs. peanuts, stir and cook till nuts are done, set off, add salt and $\frac{1}{4}$ glass of soda, stir good and pour on slab, spread thin as possible. Cut in three pieces, turn each piece over, and with your hands spread or pull it as thin as possible.

FRENCH GLAZED FRUITS.

Peel the pineapples, slice them quite thick and drop them in cold water and let soak over night. Now boil them in the same water till tender, drain off the water and chill the pineapple at once in cold water. Now cook a crystal to 25° and pour the crystal in crocks and put the slices in the crystal. Let set 24 hours. Now drain off the crystal, add fresh sugar to it and a little glucose and cook to 27° . Pour it over the fruit again. Let set 24

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hours, and repeat the same as last each day till you have cooked a 37° crystal. Then let the slices soak in this crystal till wanted; age will not hurt it. Now whenever you want some pineapple for the store you cook sugar and water to 234°, set kettle off, drop in any amount of slices and let soak about 5 minutes to warm up. Then grain the sugar slightly with a spadle, and with a sharp stick or fork pick out the slices through the grainy part of the batch, lay them on a wire screen to set. After you have used up all the fruit in the crocks you can use the syrup as a glucose, as it is full of acid, so you have no waste to any of the batch. You can put up whole pears or peaches as above, only stick the peaches with a fork first and stick the pears after they are peeled.

PECAN CREAM DATE GLACES.

Grind 1 lb. pecans and knead them into 3 lbs. of bonbon cream, add vanilla flavor, roll out in small balls, and stuff a ball in each date, shaping it nice

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so as to show the cream in the opening of the dates. Now cook 4 lbs. sugar, little pinch cream tartar, water to dissolve to 290°, then add $\frac{1}{4}$ lb. glucose and cook to 300°, set off, and dip one date in at a time and pick them out with a fork and lay on greased slab. This is a good eating piece.

DELMONICO GLACES.

Take 5 lbs. almond paste from receipt given in this book, form it in round balls size of marbles and press pecan and walnut halves on each side of the balls and press them light, then dip them the same as pecan cream date glaces.

SCOTCH KISSES NO. 1.

Five lbs. sugar, $\frac{1}{2}$ lb. glucose, 1 qt. water. Cook to 300°, set off, and drop in 1 marshmallow at a time and pick out with a two-tine fork and lay on greased slab.

SCOTCH KISSES NO. 2.

Five lbs. brown sugar, 1 lb. glucose, $\frac{1}{4}$ lb. butter, teaspoon of salt. Cook to 300°, set off and finish as No. 1.

TOASTED MARSHMALLOWS.

Roast 10 lbs. fine dry cocoanut in an oven, or in a nut roaster, or in an old kettle, till nice and brown, spread out to cool. Now put 3 lbs. of fondant in a pan and add water to it while you smooth it with your hand to a nice thin paste, flavor vanilla and place in a handful of marshmallows and work them in it till coated with the syrup and drop them into the cocoanut while helpers work them till covered. You can also dip them in simple syrup instead of fondant, but they are not quite so sweet.

FRENCH TOASTED MARSHMALLOWS.

Grind 3 lbs. roasted almonds extra fine and pour them in a pan, or dish. Now dissolve 1 lb. fondant with 1 pt. of water to a thin paste, then mix up several marshmallows at a time in the fondant paste until they become sticky and throw them in the ground nuts, stir them up to cover them nicely; continue till done. You can use plain vanilla fondant or maple fondant, or you can flavor the fondant to suit. This is a very simple piece to make, but when the marshmallows are cut in two and dipped in the above way they make quite a nice piece of goods.

NUT SQUARES OR TABLETS.

Ten lbs. sugar, 4 lbs. glucose, 2 qts. water. Cook to 290°, add ½ lb. butter, little salt and cook to 300°, set off and add enough ground nut meats to make it quite thick, pour on slab, roll out thin as possible and mark both ways with caramel cutter—

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or form it in a loaf and run through tablet rollers. These goods are nice as they are, or can be dipped in chocolate. Make them almond, pecan, walnut and cocoanut flavors.

MAROON CAR-A-MELL.

Drain off the syrup from whatever amount of maroons required. Set them on a wire screen to dry, then dip them in a gum arabic solution, let dry again. Now cook 5 lbs. sugar, 1 qt. water, $\frac{1}{2}$ teaspoon cream tartar to 300° , set off and dip one maroon in at a time and place them on greased slab; when cold put them in small paper cases.

MAROON GLACES.

Prepare whatever amount of maroons you wish by getting them dry, and then dip them in a gum arabic solution and let dry again. Now cook 5 lbs. sugar, 1 qt. water to 234° , set off, flavor vanilla,

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stir the batch till slightly grained, and dip each maroon separately, fish them out with a fork and set on wax paper, let set $\frac{1}{2}$ hour, ready for store. Show them up in small paper cases.

OPERA CREAM BARS NO. 1.

Fifteen lbs. sugar, 1 teaspoonful cream tartar, 1 gal. cream. Cook to 240° , pour on damp slab; when cool, cream it and flavor vanilla while creaming it. When done, work it nice and smooth and press it in paper-lined pans. Let set a few hours, turn out and cut in bars 1 inch wide and 4 inches long. Dip in chocolate and sprinkle ground rose, or violet leaves on top before chocolate sets.

OPERA WALNUT BARS.

Make a batch of Opera Bars No. 1, and when you dip them press 3 English walnuts on top before chocolate sets. This is also nice with pecans on top, also.

OPERA CHOCOLATES.

Fifteen lbs. sugar, 2 lbs. glucose, 1 gal. cream. Cook to 238° , pour on damp slab; when cool, cream it; then reheat it and add 2 lbs. glucose to it and run in starch, in small impressions. Dip in thin chocolate.

NUT BARS, ASSORTED.

Six lbs. sugar, 4 lbs. glucose, water to dissolve. Cook to 290° and add all the nuts you can stir in good. Set off and pour in a sieve; let drain off, then pour the batch out and spread between bars. Roll out nice and level, and cut while quite warm in bars to suit. Grease the sieve first.

All bar goods should be made as the above for good work. Make them almond bar, pecan bar, Brazil bar, walnut bar, filbert bar and peanut bar, and add a little salt to the batch while cooking.

PEANUT CRISP.

Three lbs. sugar, 2 lbs. glucose, 1 qt. water. Cook to 240° and add $2\frac{1}{2}$ lbs. blanched peanuts. Cook till nuts are done, and drop in pinch of salt. Set off, add tablespoon soda; stir in good. Pour on slab, run the cream spadle under it and work it in one pile. Keep doing this till you can form it in a loaf. Now cut off about 2 lbs. at a time and roll it out thin as possible with a wooden rolling pin. Turn over the piece and stretch it thin as possible. Continue till done. This is an extra fine piece and is done much quicker than it takes to write it down. Try it.

CANDY BEADS.

Ten lbs. sugar, 2 qts. water, teaspoon cream tartar. Cook to 330° , pour on slab, color and flavor to suit. Knead it good, and when cool enough to handle, form it in a flat piece in front of table fur-

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nace, about 8 inches wide and 14 inches long. Make a ridge in the center the length of the batch and grease the ridge good with slab oil and sprinkle starch over the grease. Now, open up a ball of string, lay some the length in the ridge and lay the ball in a box of starch to the left end of the table. Fold up the batch, and pull out small and run through kiss machine. Have helper lay the strands straight as you run them through. When done, cut in 2-foot lengths and tie both ends together. It requires no extra exertion on the part of any candy maker to make this batch; if he is able to pull out stick he can make the beads. By not pulling the batches on the hook you have more of a bead effect, as they are clear. Make them green, violet and pink.

MOLASSES CHOCOLATE CRISP.

Make a batch of Molasses Chips, but don't mark them. When done, run a rolling pin over them and break them up quite fine. Put dust and all in a

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large tin pan; mix thin chocolate enough to it to just cover it. Place over a kettle of luke warm water, and with a teaspoon, spoon them out nice and small, about the size of a hand-rolled chocolate, and drop on wax paper.

POPCORN CRISP.

Six lbs. sugar, 4 lbs. glucose, 2 qts. water, 4 ozs. paraffin, or substitute, tablespoon salt. Cook to 290° and add 1 qt. N. O. molasses and ½ lb. butter. Cook to 300°, set off and add 4 lbs. of popcorn and 1 oz. soda. Stir in good and pour on slab; roll out nice and even, and cut in 6-inch squares at once. No better made.

SODA POPCORN FLAKE.

Fourteen lbs. sugar, 10 lbs. glucose, 2 qts. water. Cook to 300°, set off, add 2 lbs. popcorn and 4 ozs. soda. Mix good, set on furnace to warm kettle a

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moment and pour on slab and spread thin as possible. When cold, break in small pieces. This piece, packed in bushel basket, lined with wax paper, is a good wholesale piece for country trade.

PEANUT CORN CRISP.

Make a batch of Popcorn Crisp and when you start to work in the corn, add 2 lbs. of roasted peanuts and finish the same way.

COCOANUT CORN CRISP.

Make a batch of Popcorn Crisp and add 2 lbs. of wide chip cocoanut to the batch. When it's nearly done and when off, add only 2 lbs. of popcorn and finish as before.

MENTHOL DROPS.

Ten lbs. sugar, teaspoon cream tartar, 2 qts. water. Cook to 310° , pour on slab; when cool enough to fold up, add $\frac{1}{2}$ teaspoon of menthol crystals and knead the batch good. When good and firm, run through an oblong or set of cough drop rollers.

CARAMEL CREAM ROLL.

Make a batch of caramels and flavor one-half of the batch vanilla and the balance chocolate. Spread out on slab about $\frac{1}{4}$ inch in thickness. When cold, knead up several pounds of stiff bon bon cream and form it in a loaf and form the caramel batch around it, and pull out round the size of stick candy. Cut in small pieces, and set in pans cream side up. Use a very sharp knife to cut them with, so as not to close down the end.

SUGAR MINTS.

Six lbs. sugar, 1 qt. water. Cook to 234 or 235°. Set off. Now, pour about 1 lb. out into a dipper, add a little XXXX sugar and flavor peppermint. Stir till cloudy, pour in funnel and drop on sheets of tin, or on wax paper. Continue this until all the syrup is used up. Make them white and pink. Flavor the pink ones wintergreen.

If you can use a 3 or 4 nose copper pan, it is much better to drop them in that way and cut them off with a wire as you drop them.

COCOANUT CREAM BISCUITS.

Melt several pounds of bon bon cream and dip Macaroon cocoanut biscuits in the same manner you would a bon bon. When cold, cut each one in two. Make them in white, pink and chocolate colors. This is a good piece for pan goods on counter and are made quick.

MOLASSES CREAM CUTS.

Four lbs. sugar, 2 lbs. glucose, 1 qt. water. Cook to 238°, pour on damp slab and add to it 2 lbs. fine Macaroon cocoanut and cream it at once. Cover it up to keep warm. Now, cook 10 lbs. sugar, 1 pt. N. O. molasses to 280° and add ½ lb. butter and cook to 286°; pour on slab. When cool, pull on hook. While pulling have helper pour ½ glass of cream on the batch, a little at a time, while you work it in; then place the batch on table, form it in a flat piece and place the cream center on it and fold the jacket around it and pull out size of stick candy. Let set till grained and break up in pieces 3 to 4 inches in length.

NUT PATTIES.

When you reheat bon bon or pattie cream, add a little ground nut meats to it and run on wax paper. Don't add too many nuts, as your cream will become

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too thick and will not drop good. Make them pecan, English walnut, filbert, or almond. Nut patties sell well for parties and should be kept by all good confectioners.

OLD-FASHIONED PEPPERMINT CUTS.

Ten lbs. sugar, 1 teaspoonful of cream tartar, 2 qts. water. Cook to 330°, pour on slab. Color $\frac{1}{2}$ lb. of it good and red and keep warm. Now, pull the batch nice and white. *Don't* twist the air out. Form in round loaf and place 8 thin red stripes on batch; pull out size of stick and cut with butter cup cutter. *Flavor on hook*. By leaving the air in the batch the cuts will be much lighter in weight and eat more like a cracker. Nice and brittle.

LEMON DROPS, OR SQUARES.

Ten lbs. sugar, teaspoonful of cream tatar, 2 qts. water. Cook to 300°, pour on slab when cold enough to fold up; add teaspoonful of tartaric acid

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and a few drops of oil of lemon and knead it up good till quite cold, and run through rollers. If you have no rollers, after the batch is kneaded good, roll out quite thin and cut both ways with caramel cutter, and when cold break apart.

LIME DROPS.

Make lime drops, clove drops, cinnamon drops, and anice drops the same as lemon drops, only color and flavor to suit.

FIG CHEWS.

Four lbs. sugar, 4 lbs. glucose, 3 ozs. cocoa butter, $\frac{1}{2}$ lb. butter, 6 lbs. ground figs, water to dissolve. Cook to soft ball and add 1 pt. cream and cook to hard ball, or like a caramel; pour on slab and spread like a caramel. When cold, cut in small squares and sift them in XXXX sugar. Pick them out and stack in pans.

SUGAR SAND.

Place 5 lbs. of sugar in a pan, add a little red color and rub the sugar with both hands till sugar becomes red enough to suit you; then add 6 drops of ammonia, rub it in good and spread out to dry. Make sugar sand pink, red, delicate green, yellow and orange colors.

RIBBON BALLS.

Ten lbs. sugar, 2 qts. water, teaspoonful cream tartar. Cook to 330°, pour off and color and flavor to suit. Pull on hook, twist out the air; form it in a flat piece on spinning table and pull out in flat, thin ribbons $\frac{1}{4}$ inch wide. Have helper form in ball, size of a baseball, and then have him hand it to a girl and have her hold it before an electric fan to cool quick; continue till done. Make them all colors and flavors. These should weigh $2\frac{1}{2}$ ozs. each and sell 6 for 25c.

POPCORN BRITTLE.

Grind 2 lbs. of popcorn nice and fine and set it one side. Now, cook 4 lbs. brown sugar, 3 lbs. glucose, water to dissolve, to 290°; then add ½ lb. butter, tablespoon salt and 1 pt. dark molasses, and cook to 300°. Set off. Add the corn, stir it in good and pour on slab and roll out thin as possible. When cold, break up like brittle.

RICE BRITTLE.

Make a batch as for Popcorn Brittle, and when done add 1 lb. of warm puffed rice and finish as Corn Brittle.

PARISIAN CHIPS.

Fifteen lbs. sugar, 3 qts. water, 2 level teaspoons cream tartar. Cook to 300° and pour two-thirds on slab. Have helper pull it on hook while you

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cook the balance to 330° ; then pull the small batch also. Twist out the air and form it in a jacket around the large batch; pull out like chips, only quite thick, and cut with butter cup cutter, or mark with caramel cutter and break apart when cold. Make in all colors and flavors, and don't twist the air out of the center; leave it light and puffy. These goods are up to date and sell well.

WHAT IS IT?

Seven lbs. sugar, 2 lbs. glucose, 2 qts. water. Cook to 240° and add 1 pt. N. O. molasses and stir, and cook to hard ball or 246° . Set off. Add 2 lbs. fondant, and black walnuts to suit; 1 oz. of soda, and stir till fondant is well dissolved and the batch gets quite thick. Now, pour out in one pile on a sheet of paper on warm slab. Don't touch it till cold, then break in small pieces and place in pans. This is a good eating piece of goods, and sells well and does not dry out.

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BUTTER SCOTCH WAFERS NO. 1.

Four lbs. sugar, 2 lbs. glucose, 1 qt. water. Cook to 290°, add $\frac{1}{4}$ lb. butter, little salt and cook to 300°. Pour in funnel and drop on slab, size of a 25c piece.

BUTTER SCOTCH WAFERS NO. 2.

Four lbs. brown sugar, 2 lbs. glucose, 1 qt. water, $\frac{1}{4}$ lb. butter. Cook to 300°, set off, add little oil of lemon, pour in funnel and drop on slab, size of a quarter.

BUTTER SCOTCH SQUARES.

Eight lbs. sugar, 3 lbs. glucose, 2 qts. water. Cook to 300°, add little salt and $\frac{1}{2}$ lb. butter; stir quick and soon as the butter dissolves. Set off quick. Add vanilla extract, pour out and spread it thin as possible and mark both ways with caramel cutter. Break apart.

BUTTER SCOTCH BARS.

Seven lbs. dark brown sugar, 5 lbs. glucose, water to dissolve, 3 ozs. paraffin substitute. Cook to 250°, then add 1 qt. cream and stir and cook to a very hard ball or to the first snap. Set off, and flavor with a little oil of lemon. Pour on slab between the bars w. quite cold, cut in 5c bars and wrap in heavy wax paper.

CREAM CHEWS.

Four lbs. sugar, 4 lbs. glucose, water to dissolve, 2 ozs. paraffin, or substitute. Cook to 250° and add 1 pt. cream and cook to 250°. Pour on slab. When cold, pull on hook; flavor vanilla. *Don't* twist the air out; form in loaf, on table. Pull out size of butter cups, and cut with butter cup cutter, and sift in XXXX sugar. Sift off the sugar ready for the store.

CREAM NUT CHEWS.

Make a batch of Cream Chews, and after you have pulled it good, lay it on the slab and knead into it 1½ lbs. of chopped nuts, and finish as Cream Chews. Use pecans, walnuts or almonds.

WOODLAND GOODIES, ASSORTED.

Six lbs. sugar, 4 lbs. glucose, 2 qts. water. Cook to 290° and add all the nuts you can possibly stir in, and after you have them stirred in good, set off and pour in a coarse sieve; let drain and pour in one pile and pick apart, making 2 and 3 nuts in each lump. When done, sift them to take all sharp corners off, and they are ready. Add little salt to them when stirring in the nuts. Make pecan, walnut, almond, filbert, Brazil and assorted nut goodies. These goods speak for themselves

NUT GLACES.

Six lbs. sugar, 1 qt. water, teaspoon cream-tartar. Cook to 300° and add quickly $\frac{1}{2}$ lb. glucose in a thin stream. Cook to 300° again and set off and drop in one nut at a time and fish it out with a two-tine fork and drop on greased slab. The kind of glaces to make: Pecan, English walnut, Brazil, almond, pineapple, cherry, almond paste balls, and macaroons.

YORKSHIRE PUDDING.

Three lbs. sugar, 3 lbs. glucose, 2 lbs. ground mincemeat, 1 oz. ground cinnamon, $\frac{1}{2}$ oz. ground clove, $\frac{1}{2}$ oz. ground allspice, $\frac{1}{2}$ oz. ground nutmeg. Cook to 246°, set off and add 2 $\frac{1}{2}$ lbs. assorted nut meats, 2 ozs. of brandy, and all the macaroon cocoanut you can stir in. Pour in tin marshmallow boxes and press tight; when cold take out of box and trim it nice and even on all sides, and wet the

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entire cake with gum arabic solution. Roll it in ground nut meats of any kind. Cut in thin slices as you sell it.

MOLASSES MINT CHEWS.

Five lbs. sugar, 3 lbs. glucose, 4 ozs. paraffin, or substitute, water to dissolve. Cook to 250° and add 1 qt. molasses, ½ lb. butter and cook to 250°. Pour on slab, pinch off ½ lb. and keep warm. Pull the batch and flavor peppermint, while on hook. Lay batch on table, form round and place 8 thin stripes on batch and pull out and cut with butter cup cutter. Make stripe thin, as any stripe that is not pulled on hook you will find tough eating.

ABOUT SALTING NUTS.

If you wish to salt nuts of any kind for a party where the nuts are to be eaten soon after they are finished, I would advise roasting them in good butter. Should you roast them in butter for general store trade, you will find that they become rancid in a short time. Konut is the best product I have ever seen for roasting of almonds, peanuts, etc.

SALTED PECANS NO. 2.

Place Konut in kettle and when hot add pecans; stir gently and roast them just to the brittle point and pour in sieve to drain off and spread on cold slab to cool quick. Salt them with great care, as pecans are so full of creases that they hold more salt than all other kinds of nuts.

SALTED ALMONDS.

First, blanch the almonds and roast them in Konut, just as you do pecans; when done, salt them and spread out to cool. Never roast them more than a light brown, as they contain heat so long after they are spread out and become much darker.

PLANTATION DROPS.

Make a batch of Molasses Mint Chews, and after you cut them, sift them with XXXX sugar and place in pan.

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SALTED PECANS NO. 1.

Place 5 lbs. pecans in clean kettle. Now dampen your hands in gum arabic solution and work them among the pecans till they become slightly sticky. Then sprinkle a little salt on while you stir them up. When salted to your taste, spread out to dry.

SALTED PEANUTS NO. 1.

Get whatever amount of Konut you wish good and hot, then pour in all the peanuts it will stand and still till the nuts start to get brown and snap; drain off quick. Sprinkle on the salt, and spread out to cool.

SALTED PEANUTS NO. 2.

Roast the nuts in a dry roaster or in an oven, then put them in a clean kettle and pour enough gum arabic solution over them to make them sticky.

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Pour on the salt, mix up good, and spread out to dry and cool.

OPERA DATES.

Remove the seeds from the dates and stuff each date with opera cream; let set 2 hours and crystallize them with a $33\frac{1}{2}^{\circ}$ crystal. Pour on quite hot, let set 5 hours, and drain off.

FRENCH CREAM PRUNES.

Prepare French prunes as you do dates, stuff them with opera cream and crystallize them as you would dates.

CRYSTALLIZED GINGER.

Fill a sieve full of ginger and let the drain, or drip, back into the barrel. Let set over night; then cut the ginger lengthwise in small strips and spread

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out on wire screens. Work a little granulated sugar through it and set in warm place to dry. When quite dry, cook a crystal to 35° and pour it on hot; let set over night and drain off. When you put the ginger in crystal pans, fill each pan full. The syrup or crystal from these goods makes a nice fondant for chocolates, and can also be used at your soda fountain.

BLACK WALNUT BRITTLE.

Chop 2 lbs. black walnuts up fine and set one side. Now, cook 3 lbs. sugar, 2 lbs. glucose, 1 qt. water to 290° ; add little salt, pour in the nuts, stir quickly. Set off and pour on slab, and spread thin as possible. Turn batch over and spread it out just as thin as you can. When cold, break up for pans.

Make Pecan, English Walnut, Filbert and Almond Brittle the same as above.

SALTED PUFFED RICE.

Warm up any amount of puffed rice and put it in a clean, dry kettle. Now, melt some good butter, or Konut; pour it over the rice and stir up good, and add salt to taste.

MOLASSES CHIPS FOR COATING.

Ten lbs. sugar, 5 lbs. glucose, 3 qts. water. Cook to 300°, add 1 pt. molasses and a little salt. Cook to 300° again; pour on slab when cool. Pull on hook. Form in flat piece on table, pull out like all chips and have helper mark them. *Don't* twist out the air, and you will have a better eating and a much lighter chip.

FLAXSEED TABLETS.

Ten lbs. sugar, 2 qts. water, 1 teaspoonful of cream tatar. Cook to 310° , pour on slab and add $\frac{1}{4}$ lb. of flaxseed. Knead the batch good and when quite cold run them through flat tablet rollers.

HOARHOUND FLAXSEED TABLETS.

Make a batch of hoarhound from formula in this book and when on slab add the flaxseed and finish as above.

RAISIN CREAM CLUSTERS.

Get the best raisins you can buy on the stem and cut them so as to have from 5 to 6 raisins on each stem. Now, split each raisin and stuff them with little balls of cream of different colors; press the raisin together nicely. When done, crystallize them in a $33\frac{1}{2}^{\circ}$ crystal. These are fine for topping off a good box of candy.

ALMOND PASTE PICKLES.

Take any amount of almond paste as given in this book under the heading of Almond Paste for Fruits, Flowers, etc., and color it a delicate green; then pinch off small pieces, size of a marble, and roll it up and down on an orange grater to make the impressions. Lay them in pans to dry and then crystallize them in a $33\frac{1}{2}^{\circ}$ crystal.

NEWPORTS.

Ten lbs. sugar, 2 qts. water, level teaspoon cream tartar. Cook to 270° , pour on slab, pull on hook and flavor peppermint. Pull out like stick and cut in small pieces with a shears. When grained, crystallize them. Make them lemon, wintergreen and strawberry flavors, also.

CLOVE DROPS.

Ten lbs. sugar, teaspoonful cream tatar, 2 qts. water. Cook to 320°, pour on slab, color delicate green, flavor clove and knead the batch good. When nearly cold, run it through the drop or tablet rollers.

SPUN SUGAR NESTS.

Have about 12 or 15 pieces of common size wire and twist a handle on one end and bend all of the loose ones down and separate them about 2 inches apart. Now, cook 5 lbs. of sugar, $\frac{1}{2}$ teaspoon cream tartar, 1 qt. water to 290°; then add $\frac{1}{2}$ lb. glucose and cook to 300°. Set kettle near the slab. Now, set an empty chocolate case on the slab, lay a short iron bar on it. Now, you dip the wires into the batch and then swing it up and down over the iron bar. Continue this until you have got quite a lot of spun sugar in sight and take it off and form it around any size can you wish for nests. Make them in all colors. Color the batch just as you take it off.

COCOANUT BON BONS.

Five lbs. sugar, 5 lbs. glucose, water to dissolve. Cook to 240°, then add 10 lbs. of fresh grated cocoanut. Stir and cook to soft ball, and pour the batch on the slab. Have girls roll out into small balls, size of marbles, and dip in bon bon cream. Dip them white, pink and chocolate colors.

PECAN DATES.

Open any amount of dates; take out the seeds and lay a pecan half in each one and press it together. Pack in round 1-pound boxes.

PECAN CHOCOLATE DATES.

Prepare them as above and dip them in chocolate.

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MAPLE SUGAR CAKES NO. 1.

Ten lbs. maple sugar, 2 qts. water. Cook to soft ball, or 238° ; set off; add 2 lbs. maple fondant. Stir till well dissolved and pour in funnel and run in small tins. Let set one hour and take out.

MAPLE SUGAR CAKES NO. 2.

Eight lbs. light brown sugar, 2 lbs. maple sugar, 2 qts. water. Cook to 238° , set off, stir till grain starts to show and finish as No. 1.

CRYSTAL NO. 1.

Put any amount of sugar you like in kettle and add enough water to dissolve it. Cover kettle to wash sides down while boiling and test with crystal gauge— $33\frac{1}{2}^{\circ}$ for fine crystal and 35° for heavy crystal. Let set in same kettle till quite cool before

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using it, and see that the kettle is not disturbed while cooling.

CRYSTAL NO. 2.

Forty lbs. Mould A sugar, 2 gal. water. Cook to 228° by the thermometer and then add water slowly to it till the 220° is reached; then set it off, and you have a $33\frac{1}{2}^{\circ}$ crystal.

BURNT SUGAR FOR COLORING.

Put any amount of sugar in an old kettle and set it over the fire and stir until it melts and turns black; then set off, and add a little water to it to thin it down. Let cool and put in large bottle, ready for use.

SUGARED POPCORN.

Put the popcorn in a clean kettle. Now, cook any amount of sugar and water to a soft ball, about

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236°, and set the batch near the corn. Pour the syrup over it and stir, and while you are stirring have helper throw granulated sugar over the corn. If you want pink corn, color the syrup pink.

MAPLE NOUGAT BAR.

Ten lbs. maple sugar, 2 qts. cream. Cook to 260°, set off, and add 2 lbs. bitter chocolate, 4 lbs. glucose, 7 lbs. fondant. Stir till dissolved, then add ½ lb. of dry frappe powder. Beat the batch good until quite thick, and pour in wafer-lined tray; wafer sheet the top. Lay board on top and press it down with a weight. Let set over night and cut in 5c bars.

YORK BUTTER SCOTCH.

Ten lbs. sugar, 6 lbs. glucose, 4 ozs. paraffin, or substitute, 2 qts. cream. Cook to 240° and add ½ lb. butter and 1½ lbs. bitter chocolate. Stir good and cook to hard ball, or 250°; pour on slab, spread quite thin, and cut in 1½ inch squares and wrap.

CREAM MELLOW STICK.

Fifteen lbs. sugar, 4 lbs. glucose, 2 qts. water, 1 qt. cream. Cook to 270°, pour on slab; when cold, pull on hook and flavor vanilla. Lay batch on table and pull out in flat sticks $\frac{1}{2}$ inch wide and quite thick. Put away till grained and keep in jars. Cut them the average 4-inch lengths.

BLANCHED SALTED PEANUTS.

Blanch 10 lbs. of large jumbo peanuts, the same way you would blanch almonds. This will swell them up and make them look large. Be careful not to split them while blanching, and salt them as you would the Spanish peanuts. These peanuts are extra fine and sell at from 40 to 60 cents per lb., and it pays to make them.

CREAM POTATOES.

Make a batch of Opera Cream and form it in balls about the size of an egg and press it with your fingers to make it look uneven, like a potato, and roll them in ground cinnamon. Then stick a few pignolia nuts into each one to represent the eyes. This is quite a novel piece and sells well.

BREADED VEAL CHOPS.

Get a mutton chop from the butcher and fry it; then trim it up to look good. Now, shellac or varnish it. Tack it on a stick and make the impressions in starch. Now, melt cream fondant and fill the impressions; when set, dip each chop in gum arabic shellac and roll them in fine roasted cocoanut. These look odd and people buy them for the novelty of it.

WALNUT CREAM LOAF.

Three and one-half lbs. sugar, 1 lb. glucose, $\frac{1}{2}$ pt. molasses, 1 qt. water, teaspoon salt. Cook to 242° , set off, add 2 lbs. fondant, dissolve it and add tablespoon of soda and $2\frac{1}{2}$ lbs. black walnut meats. Stir good and pour on cream slab and cream it at once, and just as it begins to cream good drop the scraper and with both hands pick up the batch and move it to a clean slab and roll it out nice and shape it like a loaf of rye bread and let set. When cold, cut in slices as sold.

PECAN LOAF.

The same as above, only use pecans instead of walnuts. This is a fine piece. Try it.

JAPANESE CAKE.

Two lbs. sugar, 2 lbs. glucose, 2 lbs. mincemeat, 1 qt. water, $\frac{1}{2}$ lb. seedless raisins. Cook to 238° , set off, and add 1 lb. Brazil nuts, 2 ozs. brandy, 1 lb. almonds, 1 lb. chopped citron, $\frac{1}{2}$ lb. cherries, and all the fine cocoanut you can stir in. Pour it on the slab and weigh off the batch in 1-pound pieces; then roll out each piece nice, about the size of a large dill pickle. When done, dip each piece in a gum arabic solution and roll them in chopped or ground nut meats of any kind. Cut in thin slices. This is a very novel piece and sells well.

WALNUT SPONGE SLICE.

Six lbs. sugar, 5 lbs. glucose, 1 qt. water, 1 qt. cream. Cook to 252° , set off, and add 2 sheets of dissolved gelatine. Stir it in and pour on slab. When cold, pull on hook; flavor vanilla. Place it on slab and knead 3 lbs. English walnuts into it,

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and form it in a square piece, about $2\frac{1}{2}$ by $2\frac{1}{2}$ inches, and lay it between the bars to hold its shape till cold. Then cut in thin slices.

Make it with different kinds of nuts, also different flavors and colors.

CABINET CREAM SLICE.

Make a batch of Opera Cream, color one-third of it pink and form it as a jacket around the other two thirds. Pull out about 10 inches long and 2 inches in diameter, and lay each roll in a starch board filled with starch, so as the bottom will not get flat. When set good and firm, brush off the starch and cut in slices as sold.

MACAROON BON BONS—GOOD EATING.

Buy from your baker a few pounds of nice fresh macaroons. Cut them in two and dip each half in No. 1 Bon Bon Cream. This is an extra fine combination. Flavor the cream with vanilla.

VALENTINE HEARTS.

Cut out several strips of tin, 10 inches long and 1 inch wide and form them in the shape of a heart and solder the ends. Now, cook a small batch of sugar and cream tartar, as for stick candy, and after you have colored and flavored it to suit, pull on hook and form it in shape as for chips. Pull out about $\frac{3}{4}$ inch wide and cut each piece 10 inches long and have helper form each piece around the tin hearts. When done, set the hearts on a greased slab and cook a few pounds of sugar and glucose to 300° ; set off and color same as the hearts. Pour batch in a funnel and drop just enough into each heart to fill the bottom. When done, take a knife and slip under each heart to loosen it, and they are ready.

Make these hearts all colors and stripe some of the batches. These are nice to fill with candy or to serve ice cream or ices in. If you are capable of decorating you can run a border of icing over the edges of the hearts, which makes them more beautiful.

CANDY STARS.

Get a tinsmith to make several stars on the same principle that the hearts are made, and form the candy around the star as you do the hearts, and finish as the hearts are finished.

FOURTH OF JULY BASKETS.

Make a batch as for stick candy and divide the batch in three equal parts. Pull one white, one red, and one blue. Now, put them together, side by side, and roll it in shape, so as when pulling it out that the three colors come out at the same time. Pull it out small and round, about the size of a slate pencil, and have your helper wind the stick around tin can, or small bottle, to the height of one-third of the can or bottle, when he must raise the can or bottle out gently and set the candy parts to one side until finished. The height of these should be about $2\frac{1}{2}$ inches, and the can or bottle about $2\frac{1}{2}$ or 3 inches

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in diameter, and should be greased often while working. When all are done, set them on the slab and run the bottoms in the same way as the bottoms are run in the Valentine Hearts. Then save part of the batch and make handles for each basket, and heat the ends of each handle and stick it on the basket. Tie a small bow of red, white and blue ribbon on each handle and they are ready for sale. Make them in green for St. Patrick's Day and in all colors for Christmas trade.

CHOCOLATE CREAM EASTER EGGS.

Get plaster paris moulds, the shape of half an egg, make impressions in starch. Now, melt whatever amount of cream fondant you think it will require to fill the moulds; fill half of the boards and while you are filling the other half have your helper lay a 4-inch piece of string on each one, leaving about 1 inch of the string on the egg, so as it will stick to the cream. When they are ready to take out of the starch, sift them gently and stick two halves to-

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gether with a little melted fondant; when all are done, get a 4-inch board and saw the board $\frac{1}{4}$ inch deep and 2 inches apart the entire length of the board. Now, dip each egg in a thin chocolate and force the string in each groove in the board to hold it. Let hang till the chocolate sets. Continue till done. If you wish you can place the string between each egg as you stick them together. After they are dipped, cut the string off close to the egg, so as it can't be seen.

TIFFANY GLASS CANDY DISHES.

As I am the originator of this class of work and have been paid from \$50 to \$100 a week to teach some of the best confectioners in this country to make them, I will endeavor to make it so plain to you that you ought to be able to make them very pretty, and if you do, you will be pleased that you have bought this book, as they are the best novelty ever made of sugar. After you have made the small ones, then get after the larger ones, such as center fruit bowls, punch bowls, bon bon dishes, plates for fruits, jardinieres, cream pattie dishes, salted almond cups, flower vases, etc. The small dishes that are for serving ice cream, ices, salads, etc., should weigh 8 to the pound, and a good workman and his helper should be able to make 1,200 a day. They keep for years, do not become sticky, and the older they get the better they look. Flavor every batch you make so they can be eaten when broken.

HOW TO MAKE TIFFANY GLASS CANDY DISHES.

Place 1 doz. flat-bottom 12-oz. tumblers, or 1 doz. flat-bottom lemonade glasses, on the spinning table ready for use. Now, get a piece of 12-oz. canvas and tack it tight and smooth in front of your table furnace. Now, get a small 25c wooden rolling pin and tack a piece of 12-oz. canvas around it nice and smooth. You are now ready for business. Place 7 lbs. sugar, 3 lbs. glucose, 1½ qts. water in kettle and cook to 300°. Pour on slab; flavor peppermint; fold up and divide the batch in four equal parts. Color one pink, one orange, one green, and pull one white. Knead each piece up good, and when quite cold, put the four together and knead them up like dough—*not* too much, just so as all the colors still show up. Form it in a loaf and place it on spinning table before the furnace to keep warm, and cut off a piece about the size of a crabapple. Flatten it out with the right hand and then roll it out thin as possible with the rolling pin, and pass it to your helper. Have him place it on the bottom of

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the tumbler and form it around nice and make crimps or scallops all around the dish while you roll them out. Keep him making the dishes, using the glasses till all have a dish on them. Take them off as soon as they get cold, which will take one minute only, as they are quite thin. When all are done, shellac each dish with the best pure white shellac, which gives them a gloss. The canvas on the rolling pin forces an impression in the candy, making them look as if they were made in moulds. Make them all colors and flavors.

BLACK CROOK BAR.

Six lbs. brown sugar, 4 lbs. glucose, 4 lbs. dark molasses, 15 lbs. long shredded fresh cocoanut. Cook to medium ball, spread on slab between the bars, cut in 5c bars when cold, or cut in very small squares and dip in chocolate.

CREAM FILBERTS.

Roast 3 lbs. of filberts and blow the husks off. Put them in a clean, dry kettle. Now, cook in another kettle 16 lbs. of sugar and 3 qts. of water to 242° ; set kettle off, add 1 oz. vanilla extract. While your helper pours a little of the syrup over the filberts you stir them up with a spaddle till you get the coat or cream started; then, while your helper pours, you revolve the kettle as recipe calls for in making Cream Almonds, until all the syrup is on the filberts. Make them white, pink, chocolate or maple, and crystallize them in a $33\frac{1}{2}^{\circ}$ crystal.

OPERA CARAMELS NO. 1.

Twelve lbs. sugar, 1 gal. cream, 1 teaspoon cream tartar. Cook to 242° , pour on damp slab when cold, flavor and color to suit and cream it. Knead it up good and place it in two caramel pans lined with paper; smooth out nicely with rolling pin.

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When set, turn out, peel off the paper, and mark with caramel cutter both ways.

FIGS IN SYRUP.

Take 20 lbs. of dry or soft figs, place them in kettle and add 8 lbs. sugar and 3 qts. water. Set on furnace and bring to a boil only; let them set in the syrup over night, then drain off the syrup and pour the figs in a sieve to drain. Pack in layers in round basket. These figs remain soft and sell at 40c per pound.

STUFFED DATES.

Open any amount of dates, take out the seeds, stuff them with fondant of different flavors; also stuff them with walnuts, pecans, almonds, almond paste, cocoanut cream, etc. Roll them in granulated sugar, or you can crystallize them in a 35° crystal.

MEXICAN PENOCHIS.

Three lbs. of Mexican sugar, 3 lbs. of brown sugar, 2 lbs. glucose, 3 pts. water, 1 oz. salt. Cook to 238°, set off, add 8 lbs. maple fondant, dissolve it good and add 4½ lbs. of pecan pieces. Stir good and spread out thin on paper-lined board and break when cold, or spoon them out in 5c cakes on wax paper.

NAPKIN RINGS.

Six lbs. sugar, ½ teaspoon cream tartar, 1 qt. water. Cook to 330°, pour on slab, color and flavor to suit. Pull on hook; twist out the air, form in square piece on table and pull out in thin flat chips 1½ inches wide, and cut off pieces long enough to form around a glass. Lift glass up and make these with stripes of different colors. Place a napkin through each ring. These sell well for parties, etc. Use small glasses.

HONEYCOMB FIVE-CENT BARS.

Make a batch of Honeycomb as recipe for Honeycomb Lady Fingers, and after you have folded it times enough to count 56 holes, pull it out in long strips 1 inch wide and about 1 inch thick. When cold, mark it with a sharp knife in 6-inch lengths and break apart. Make all colors and flavors.

ROSE JELLY GUM DROPS.

Eighteen lbs. sugar, 3 qts. water; stir till dissolved only. Cook to 240°, set off, and add 3 sheets of dissolved gelatine. Color pink and flavor rose, and run in warm starch, any shape desired.

BRANDY DROPS.

Make a batch the same as the above, only omit the gelatine and add 3 ozs. of brandy after the batch

is off and run in warm starch any shape desired. If you wish a very thin shell on these drops, cook to 232 or 234° only.

SALTED WALNUTS.

Place 5 lbs. English walnuts in a dry roaster and roast them just so as they are the least bit brittle, and pour them in a pan and add a little butter, or Konut, to them. Salt them with great care—not too much. You will find this to be the best way to salt them, as they are an oily nut, and when roasted in Konut or butter they become too oily and rich.

PRESSED FIGS.

Take any amount of figs and put them in a sieve and place them over a kettle of boiling water till they become soft; then get a round basket without handles to it and lay the figs in one resting partly over the other one. When basket is full, turn the

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basket upside down on the slab and place a heavy weight on top for 10 minutes. This will smooth the top nicely. These figs can then be sold for 25c a pound instead of 10c, and are extra fine eating.

GINGER POD GLACÉS.

Set several dozen ginger pods in a sieve in a warm place for several days, until they become dry. Then cook 6 lbs. sugar, 1 qt. water and $\frac{1}{2}$ teaspoon cream tartar to 300°; set off, and drop in one pod at a time and fish it out with a fork and lay them on a greased slab. When cold, keep in jars. This is a fine piece of goods and is quite English for parties, etc.

CREAM COATED EASTER EGGS.

Make them the same as Chocolate Cream Easter Eggs, only dip them in thin bon bon cream and hang them up to drip, as the chocolate cream eggs.

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Dip them in white, pink, maple and chocolate colored cream.

DUTCH LUNCH BOX.

Get 1 doz. of 1-lb. boxes and line them with wax paper and set them in a clean pan or tray in the shop. Now, cook $1\frac{1}{2}$ lbs. sugar, 2 lbs. glucose, 1 pt. water and 1 glass of molasses to 235° ; set off, and add all the long strip cocoanut it will stand. Pour in a sieve to drain; then put a small bunch in the corner of each box. This will represent the sour kraut. Now, get bon bon cream and work some nut meats into it and form small pieces, size of potatoes. Roll them in cocoa, or cinnamon, and stick a few pignola nuts into it to resemble the eyes, and put one in each box. Now, take 1-oz. pieces of Opera Cream, flatten them out like a veal cutlet, dip them in gum arabic solution and roll them in roasted cocoanut. This will look like a breaded veal cutlet. Lay one in each box. Now, make enough hard boiled eggs in the natural shell as given in recipe in this book and place an egg in each box.

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Now, get Opera Cream and pinch off $\frac{1}{2}$ -oz. pieces colored chocolate, and shape it with your hands like a frankfurt, and shellac them to represent the skin, and place one in each box. Now, make a few pickles from Almond Paste, as recipe given in this book, and place one in each box. Now, take 1 lb. bon bon cream and knead all the ground pecans you can into it. Form in shape of loaf of bread and cut in thin slices and place a slice in each box. Now, look at the boxes and see if they don't look tempting and make you wish it was 12 o'clock.

ICELAND MOSS WAFERS.

Five lbs. sugar, 1 lb. glucose, 1 qt. water. Cook to 300°, set off, and flavor oil of anise. Color delicate pink. Pour in funnel and drop size of butter-scotch wafers.

CINNAMON WAFERS.

The same as Iceland Moss, only flavor cinnamon and color pink.

OPERA CREAM CAKES.

Get 2 doz. small tins such as bakers use for muffins and dust them lightly with XXXX sugar. Now, cook 6 lbs. of sugar, $\frac{1}{2}$ teaspoon cream tartar, $1\frac{1}{2}$ qts. cream, to 240° . Pour on damp slab; when cool, sprinkle over the top 1 lb. ground English walnuts and cream it at once. Let set one hour, then knead it nice and smooth, and fill each tin nice and even; let set one hour, turn out, and dip them in bitter sweet chocolate. Make a nice display of them and cut a few open to show the center. These sell at 15c each.

GINGER TABLETS, OR DROPS.

Ten lbs. sugar, 2 qts. water, 1 teaspoon cream tartar. Cook to 310° , pour on slab, add extract of ginger to suit and knead up good and stiff. When quite cold, run through drop or tablet rollers.

COCOA FRAPPE CREAMS.

Melt 5 lbs. bon bon cream over steam bath, add 4 ozs. glycerine. Now, beat the whites of 3 eggs good and stiff, and add it to the batch. Now, add $\frac{1}{2}$ lb. of good cocoa and 1 oz. of vanilla extract and $1\frac{1}{2}$ lbs. of chopped pecans. Stir and beat it up good, and spoon out small on wax paper. When making the above you can also use walnuts, filberts, or French cherries. This is a nice mellow piece and sells well when made nicely.

BISQUE BON BONS.

Grind 1 lb. of dry macaroons good and fine. Now, melt 6 lbs. center cream and add the macaroons and stir them in good and run in starch. When ready to dip, dip them in bon bon cream and sprinkle a little ground macaroon on each one before the cream sets.

MAPLE ALMOND BAR.

Twenty lbs. scrap; dissolve it and strain it into a clean kettle and cook to 240°; set off, and add 1 lb. glucose, 12 lbs. fondant, 4 lbs. almonds, maple extract to suit. Stir till quite thick and pour on paper-lined slab, the height of $\frac{3}{4}$ -inch bars. When set, cut in bars, 1 inch wide and 4 inches long.

APRIL FOOL CANDIES.

When making candies for All Fools' Day, don't use such stuff as soap, red pepper, pieces of coal or little stones, as I have seen used. Make something that won't break a tooth out or make a person sick, as soap or pepper will do. Here are a few suggestions, and if you make them they are harmless. Cut cardboard in shape of chocolate chips and dip them. Cut large corks to represent wafers and dip them. Small balls of cotton, thin slices of sausage, small fancy pickles, dried apples, fresh bread rolled up in

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small balls. Dip this class of goods in chocolate and bon bon cream, and only make a few of each, as they are a total loss the next day should you have any left over.

BROKEN MIXED FOR CHRISTMAS.

Make the following kinds of candy and then mix them all up together; they make a nice, bright mixture:

Fifteen lbs. sugar, 5 lbs. glucose, 4 qts. water. Cook to 290°, pour on slab, color 1 lb. red and pull the rest white and flavor peppermint. Form it in a loaf and place 8 red stripes on it and pull out 3 inches wide and about $\frac{1}{4}$ inch thick. When cold, break them.

Fifteen lbs. sugar, 5 lbs. glucose, 4 qts. water. Cook to 290°, pour on slab, pull 1 lb. white, color the rest pink and pull on hook, flavor it strawberry.

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Form in loaf and place 8 white stripes on it and pull it out like the peppermint batch. When cold, break them.

Fifteen lbs. sugar, 5 lbs. glucose, 4 qts. water. Cook to 300°, set off, and add oil of anise and color pink and pour on slab and sprinkle the top at once with pearled caraways. Run the knife under the batch to loosen it. When cold, break in small pieces.

Fifteen lbs. sugar, 5 lbs. glucose, 4 qts. water. Cook to 300°, set off and flavor with oil of lemon and pour on slab and sprinkle the top with fine macaroon cocoanut, run the knife under it to loosen it and when cold break in small pieces.

Now make a batch of peanut brittle and when cold break up in small pieces. Now mix the five kinds together and it will make a nice lively mixture.

COMMERCIAL MIXED FOR CHRISTMAS.

Ten lbs. sugar, 1 teaspoon cream tartar, 2 qts. water. Cook to 330° , pour on slab, when cool pull white on hook and flavor vanilla, form in flat piece and pull out 2 in. wide and cut with buttercup cutter.

Ten lbs. sugar, 1 teaspoon cream tartar, 2 qts. water. Cook to 330° , pour on slab, color pink, flavor strawberry. Pull on hook and form it the same way as the vanilla batch and cut with buttercup cutter.

Ten lbs. sugar, 1 teaspoon cream tartar, 2 qts. water. Cook to 330° , pour on slab, color delicate green, flavor pistachio and pull on hook and cut with buttercup cutter as above batch.

Ten lbs. sugar, 1 teaspoon cream tartar, 2 qts. water. Cook to 330° , pour on slab, when cold add

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1 teaspoonful of tartaric acid and a few drops of oil of lemon and knead it up good, when quite cold form it in shape and cut with buttercup cutter as above.

Ten lbs. sugar, 1 teaspoon cream tartar, 2 qts. water. Cook to 330° , pour on slab, color delicate orange, flavor with oil of orange and pull on hook, form in shape and cut with buttercup cutter as above. These five batches should be cut uniform size, about 2 in. long and not too thick; when they are all mixed up they show up fine and have a good high gloss. *Don't* put any stripes on them.

COLONIAL CREAM BAR.

Ten lbs. scrap, omitting all chocolates, and dissolve in $\frac{1}{2}$ gal. water, strain in clean kettle, add 1 lb. dark maple sugar and cook to 252° , set off and add 6 lbs. of fondant and $1\frac{1}{2}$ lbs. of glucose, stir till quite thick and add 2 lbs. of soft marsh-

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mallows, stir just a little. Don't let the marshmallows melt. Pour the batch in a paper-lined starch board and spread even so as the marshmallows will make the top show up like onyx; let set several hours and cut in five-cent bars.

POPCORN BALLS.

Pop any amount of corn you wish. Now take a wet cloth and wash the inside of a washtub to dampen it, pour into it whatever amount of corn you like. Now cook 6 lbs. sugar, 4 lbs. of glucose, 2 qts. water to 238° , set off and pour a little of the batch over the corn while your helper stirs it up, continue this till all becomes sticky. Now wet your hands and form the corn in balls, size to suit. If molasses corn balls are wanted add 1 qt. of good molasses and $\frac{1}{2}$ lb. butter to the above batch and cook to the same degree. If you want pink corn balls color the batch pink when off the fire.

BUSTER BROWN SQUARES.

Three qts. water, 10 lbs. sugar, 5 lbs. glucose. Cook to 236° , set off, add 7 lbs. fondant, $\frac{1}{2}$ lb. cocoa, 1 oz. vanilla, stir till quite thick, pour on paper-lined slab and spread thin as cardboard. Now melt over steam bath 40 lbs. fondant, set off, flavor vanilla and spread this batch over the thin batch nice and even. Now cook another batch like the first one in every respect and spread it over the white batch thin as cardboard; let set till cold and cut in 1 in. squares.

ALMOND COCOANUT SQUARES.

Ten lbs. sugar, 7 lbs. glucose, 3 qts. water, 1 qt. New Orleans molasses, $\frac{1}{2}$ lb. butter. Cook to 238° , set off and add 4 lbs. of small almonds and all the string cocoanut it will stand, pour on slab and roll it out height of bar goods, at least 1 in. high, when cold cut in thin slices.

MAPLE PEANUT SQUARES.

Make a batch of peanut candy and spread out on slab just the height of caramels, cut in small squares and dip them in maple fondant; for an extra fine piece of the above use chopped-up peanuts in making the above.

GINGER SNAP CREAMS.

Melt 20 lbs. of fondant over a steam bath and add 2 oz. burnt sugar and $\frac{1}{2}$ oz. ground ginger or flavor with ginger extract, run in starch in wafer shape impressions, when they are ready to take out, crystallize them in a $33\frac{1}{2}$ crystal, or leave them as they are. This is a good piece to dip in chocolate.

BLACK WALNUT SLICE, NO. 1.

Six lbs. white sugar, 4 lbs. brown sugar, 6 lbs. glucose, 1 qt. molasses, $\frac{1}{2}$ lb. butter, 1 qt. water,

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tablespoon salt. Cook to 270° , set off, add all the black walnuts you can possibly stir in, pour on slab between bars 2 in. in height and about 5 in. wide, roll out smooth on top and cut in thin slices before it gets cold.

TEXAS CREAM FLAKE, NO. 1.

Ten lbs. light brown sugar, 1 teaspoon cream tartar, 3 pts. water. Cook to 246° , set off and add 2 lbs. pecan pieces and $\frac{1}{2}$ oz. maple extract, stir till grain starts to show up and pour on paper-lined slab and spread it as thin as you can; when cold break up. This is a nice homelike piece of goods.

TEXAS CREAM FLAKE, NO. 2.

Fifteen lbs. light brown sugar, 4 lbs. glucose, 2 lbs. maple sugar, 3 qts. water. Cook to 244° , pour on damp slab, cream it while quite warm, then melt it over steam bath and add 3 lbs. pecan pieces and

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stir them in good and spread as thin as you can on paper-lined slab; when cold break up in pieces to look homelike and pile in pans. This is a good seller.

PECAN CAKES, NO. 9.

Six lbs. dark brown sugar, 4 lbs. glucose, 3 pts. water, teaspoon salt, $\frac{1}{4}$ lb. butter. Cook to 290° , set off, add $2\frac{1}{2}$ lbs. pecan pieces and stir them in good and spoon them out in round cakes on greased slab or form them in tin rings about 3 in. in diameter and as thin as you can make them. Sell them at ten cents each.

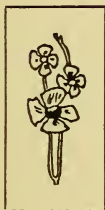
CHOP SUEY CREAM SLICE.

Dissolve 20 lbs. scrap, strain it and add 3 lbs. glucose. Cook to 246° , set off, add 3 lbs. assorted nuts, 2 lbs. chopped-up figs, 2 lbs. dates, $\frac{1}{2}$

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oz. cinnamon, 2 lbs. bitter chocolate and 12 lbs. cream tartar fondant, stir till quite thick and pour in paper-lined boxes, let set over night and cut in thin slices.

ICE CREAM, ICES,
PUNCHES,
SHERBETS,
SYRUPS:::
AND SODA
FORMULAS



CITRIC ACID.

Place 1 lb. citric crystals in a 5 lb. candy jar and add water enough to nearly fill jar. Now whenever you use lemons for ices or other work put the peels in this jar and let them remain there for a few days; it will cut the rind and improve the acid, so when you use it to bring out the flavor of any ices or sherbets you will find a little of it will go a great ways.

FRUITS FOR USE IN ICE CREAM.

Strawberries, cherries, peaches, bananas, apricots and pineapples, these are the fruits that can be had in their season from all good fruit or grocery stores. The following French fruits to be used are apricots, cherries, limes, glace figs, green gages, pears and pineapple. All French fruits should be cut and soaked in brandy before being used in ice cream, as they remain soft and have a better flavor.

POINTERS ON FRUIT ICE CREAM.

When you wish to use ripe fruits of any kind in ice cream, such as strawberries, peaches, apricots or any fruit that should be pared before using them, work them through a colander or sieve. Cut pineapple in small pieces, also pears and bananas, and it is best to have all French fruits soaked in brandy several hours before adding them to cream, as they remain soft after the cream is frozen. When grating orange or lemons don't grate too deep and when making an orange ice cream and should you use the orange in addition to the rind, it is best to add the juice of a few lemons to it also, as it brings out the flavor much better.

TO THE SODA WATER DISPENSER.

You will notice that I have not taken up dozens of pages in this book with drinks for the soda fountain. My reason for not doing so is because there are thousands of ways of mixing a drink and any ordinary soda clerk can make dozens of different kinds of drinks and give them some name and they become popular in his neighborhood. You can blend two, three, four or even five kinds of syrups together, call it this or that name, top it off with fruits of some kind and that is all that is required. Egg drinks of all kinds are made about the same, only flavored different. Sundaes are made in the same way. With my knowledge of the soda trade and what I have seen others do in the soda business, I think it foolish to waste time, paper, printer's ink and your time telling you how to make hundreds of drinks that I know you are now capable of making. What formulas I have placed in this book are many of the best only and I hope they will be of some benefit to you. If you are bright you can get up a new and tasty drink for your trade every day in the year. Call it some nice name, stick up your ad. and you've got 'em.

POINTERS ON ICES, SHERBETS, ETC.

In looking over the recipes in this book you will have to use some judgment of your own. Some people like their sodas, creams, ices, etc., a great deal sweeter than others. It is your taste that must decide this. Whenever you make a batch of either of the above, take great care and get it just right to your taste before you finish the job. Where I use whites of eggs in ices, you may want to make a coarser ice, if so cut out the eggs. Any formula for ice cream, ices, sodas, etc., can be changed slightly and still be good. Taste is all that is required.

Where I use 8 lbs. of sugar and you think 7 lbs. enough, cut it off. The ice cream and cold drink business is a hard proposition, as every other person has a different taste. Just do the best you can to blend the flavors nicely when making any of the following frozen dainties and I know you will get good results.

CARAMEL ICE CREAM, NO. 2.

Two lbs. sugar, 1 lb. glucose, 1 pt. water. Cook to 270° and add 1½ lbs. almonds and cook till nuts are well roasted, pour on slab, spread thin; when cold break up and grind it up fine. Now take 5 gals. cream, 6 lbs. sugar, 4 oz. dissolved gelatine, strain it in can and add 2 lbs. of the ground almonds and freeze.

DELMONICO ICE CREAM.

Beat 36 eggs just enough to get the whites and yolks well mixed and add 1 gal. milk, 8 lbs. sugar, set on the furnace and stir till good and hot, *not to a boil*, set off, add 4 gals. cream and strain it into your freezing can, freeze for 12 minutes, then open up the can and add 1½ lbs. pecan pieces, 3 lbs. of assorted French fruits chopped up fine and 1 qt. good sherry wine. Now freeze it until done. This is a fine cream and will give good satisfaction if you use good cream in making it.

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MAPLE ICE CREAM, NO. 1.

One gal. cream, 5 lbs. white sugar, 3 lbs. maple sugar, 24 eggs, place over steam bath and stir till hot, set off, add 2 gals. cream and 2 gals. milk, a little burnt sugar, 2 oz. dissolved gelatine and strain all in can and freeze it.

MAROON ICE CREAM, NO. 2.

Three gals. cream, 2 gals. milk, 4 oz. dissolved gelatine, 2 oz. vanilla extract, 8 lbs. sugar and 3 doz. maroons chopped up fine; strain the batch before adding the maroons and freeze.

FRENCH ICE CREAM, NO. 1.

Put the yolks of 36 eggs in kettle and beat up and add 1 gal. cream and $7\frac{1}{2}$ lbs. sugar; get it hot over steam bath and add 3 oz. of dissolved gelatine and

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4 gals. cream, 2 oz. vanilla extract, strain and add
2 lbs. French cherries ground fine and freeze.

STRAWBERRY GLACÉ.

Two and one-half gals. cream, 2 gals. milk, 8
lbs. sugar, 4 oz. dissolved gelatine, strain and add
1 qt. of strawberry pulp and freeze.

LEMON ICE CREAM, NO. 1.

Beat 20 eggs just to mix them and add 1 gal.
cream, 8 lbs. sugar and bring to a boil, set off and
add 4 gals. cream and the gratings of 6 lemons and
the juice of 3 lemons, freeze and when done add
lemon extract to suit your taste.

TUTTI FRUTTI ICE CREAM, NO. 1.

Beat 24 eggs and add 1 gal. cream, 8 lbs. sugar
and set over steam bath, when hot set off, add 4 gals.

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cream and strain in can. Freeze till nearly done, then add 4 lbs. chopped-up French fruits and squeeze the juice of 2 lemons into the batch and finish freezing. Have the French fruits soaked in brandy several hours before using it.

ORANGE ICE CREAM, NO. 1.

The same as lemon ice cream, No. 1, only use oranges instead of lemons; after the cream is done you can add the juice of 2 lemons and beat it in good with the spadle and it will bring out the orange flavor much better.

BANANA ICE CREAM, NO. 1.

Beat 18 eggs, add 1 gal. cream, 8 lbs. sugar and heat over steam bath, set off, add 4 gals. cream, strain in can and add 3 doz. bananas mashed to a pulp first and freeze.

PLUM PUDDING.

Cut up small $\frac{1}{2}$ lb. cherries, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. seedless raisins, let soak in brandy over night. Now beat 18 eggs, add 1 gal. cream and 8 lbs. sugar, heat over steam bath, set off and add 4 gals. cream, 2 oz. vanilla extract, strain and freeze, then drain off the brandy from the fruits and add the fruits to the batch and stir them in good and transfer and pack.

VANILLA ICE CREAM, NO. 1.

Beat 36 eggs and add 1 gal. milk, set over steam bath till hot, then add the 4 gals. milk and 8 lbs. sugar and get it all good and hot, set off, add 4 oz. dissolved gelatine, strain, add 3 oz. vanilla extract and freeze.

BRAZIL ICE CREAM.

Roast 3 lbs. Brazil nuts, blow off the husks and grind the nuts extra fine. Now put 5 gals. cream and 8 lbs. sugar in kettle, strain and pour in can, add the nuts and 4 oz. dissolved gelatine and 2 oz. vanilla extract and freeze.

NESSELRODE PUDDING, NO. 1.

Cut up in small pieces 1 lb. cherries, 1 lb. pineapple, $\frac{1}{2}$ lb. citron, 1 lb. raisins, 2 lbs. maroons, $\frac{1}{2}$ lb. blanched almonds, soak them in Maraschino or a good sherry wine. Now beat 24 eggs and add 1 gal. cream, 8 lbs. sugar and heat over steam bath, set off, add 4 gals. cream, 2 oz. dissolved gelatine, strain and freeze, then drain off the liqueur from the fruit and add the fruit and 3 oz. of the liqueur and stir all in good, transfer and pack.

VANILLA ICE CREAM, NO. 2.

Five gals. cream, $7\frac{1}{2}$ lbs. sugar, 4 oz. dissolved gelatine, strain and add 2 oz. of vanilla extract and freeze.

NEW YORK ICE CREAM, NO. 1.

Beat 36 eggs, add 1 gal. cream and 8 lbs. sugar and heat over steam bath, add 4 gals. cream and 2 oz. vanilla extract, strain and freeze.

PEACH ICE CREAM.

Remove the stones from 3 doz. ripe peaches and after removing the skins, mash them through a sieve. Now make a batch of vanilla ice cream, No. 1, *leaving out the extract*, and when the cream is nearly frozen then add the peaches and finish freezing. Color the batch a delicate pink.

FRENCH ICE CREAM, EXTRA FINE.

Beat 36 eggs and add 1 gal. cream and 8 lbs. sugar, then split 4 vanilla beans and scrape out the seeds and add them to the cream, set over steam bath till good and hot, then add 4 gals. cream, strain and freeze.

CHOCOLATE ICE CREAM.

Make a batch of No. 1 vanilla ice cream and after you have strained it add 3 lbs. of chocolate paste, as recipe given in this book, and freeze. If you have no paste made use cocoa and work a little cream to it first and make a smooth paste of it before adding it to the batch.

MARASCHINO ICE CREAM.

Grate the rinds of 1 doz. lemons and add 8 lbs. sugar and rub them together with your hands till

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well mixed, then add the yolks of 24 eggs and 1 gal. cream and set over steam bath till hot. Now pour this in can and add 3 gals. cream and freeze it, after it is frozen beat $\frac{1}{2}$ gal. of good double cream and add to it 1 qt. of Maraschino, add it to the batch and work it in good with the spaddle and transfer the cream in can and pack. This is extra fine.

CARAMEL ICE CREAM NO. 1.

Grind 3 lbs. almond bar or 3 lbs. of burnt almonds. Now beat 36 eggs, add 1 gal. cream and $6\frac{1}{2}$ lbs. sugar to it, set over steam bath till hot and add 4 gals. cream, strain and add the ground nuts and 1 oz. burnt sugar and freeze. Don't use any more sugar than the above, as the sugar on the burnt almonds or bar make up for it, grind the bar extra fine.

COFFEE ICE CREAM.

Take 1 qt. water, add 12 oz. of the best ground coffee and bring to a good boil only, strain through a cheese cloth. Now add 1 gal. cream and 36 eggs to it and 8 lbs. sugar and get it hot over steam bath, add $3\frac{1}{2}$ gals. cream, strain and freeze, add burnt sugar to color if desired or make it the same as vanilla ice cream, No. 2, leaving out the eggs.

FRENCH CHOCOLATE ICE CREAM.

Melt over steam bath $2\frac{1}{2}$ lbs. bitter chocolate, add 1 gal. cream, a little at a time, and stir while adding it. Now add 9 lbs. sugar and 24 eggs, set over steam bath and stir till good and hot, strain in can and add 4 gals. cream and 2 oz. vanilla extract and freeze.

NESSELRODE ICE CREAM, NO. 2.

Beat 18 egg yolks, add 8 lbs. sugar, 1 gal. cream, heat over steam very hot, then add $\frac{1}{2}$ thimble of ground cinnamon and the gratings of 2 lemons, add 4 gals. cream and freeze, when done add 3 lbs. of assorted French fruits, 1 oz. brandy, 1 oz. sherry and stir them in good, transfer and pack.

PISTACHIO ICE CREAM.

Place 8 lbs. sugar in a pan and add 3 or 4 drops of green color and rub together as if you were making a sugar sand. Now add to it 1 gal. cream, 4 oz. dissolved gelatine and set over steam bath till hot. Now add 4 gals. cream, strain and freeze 10 minutes and add $1\frac{1}{2}$ lbs. of ground pistachio nuts, flavor with 1 oz. of vanilla, $\frac{1}{2}$ oz. pistachio or almond flavor and finish freezing. If you wish a better grade of cream than the above add 2 doz. eggs and omit the gelatine.

ORANGE DISH FOR CREAM OR ICES.

Get an orange, cut it in two about 1 in. from the top, scrape out the center nice and clean, also save the end you cut off and scrape off the inside of it, fill it with an ice cream of any kind and place the top on again and place it in ice cave. These are nice for serving cream or ices in at parties, etc.

BISQUE ICE CREAM.

Eight lbs. sugar, 2 gals. cream, 2 lbs. ground macaroons, set on furnace and bring to a boil only, set off and now beat the whites of 24 eggs good and stiff. Now pour the cream batch over the whites, while helper stirs. Now add the yolks and beat them in good. Now add 1 gal. milk and 2 gals. cream and bring the whole batch to a boil only, strain and freeze. When serving this, after the dish is filled, sprinkle a little ground macaroon over the top or serve a macaroon with each order. Let the above get cold before freezing it.

VANILLA ICE CREAM, NO. 5.

One gal. condensed milk, 3 gals. cream, 2 gals. milk, 8 lbs. sugar, strain and add 2 oz. vanilla and freeze.

VANILLA ICE CREAM, NO. 6.

One gal. condensed milk, 2 gals. cream, 2 gals. milk, 8 lbs. sugar, strain and add 4 oz. dissolved gelatine and 2 oz. vanilla and freeze.

HOKEY POKEY ICE CREAM.

One-half lb. corn starch, add a little milk to it till a nice thin paste, then put 1 gal. milk in kettle, add 8 lbs. sugar, bring it to a boil, set off and add the corn starch. Now add 1 gal. condensed milk and get the batch to a boil again, set off and add 3 gals. milk and 4 oz. dissolved gelatine, strain and add 2 oz. vanilla and freeze, when done pack in 1 qt. bricks and when the bricks are frozen hard cut each

brick in slices, 8 to the qt., wrap each slice in white paper and pack them in can as you would ice cream of any kind and sell at five cents per slice. This is a good cream for street sale and fair grounds.

NUT ICE CREAM.

When making nut ice cream of any kind you can either add the nuts to the cream after it is frozen and stir them in good or you can get a few glass Mason jars and grind the nuts and keep the jars of nuts near the ice cream box and whenever you serve a nut cream you can add the nuts over the cream after it is dished out. For family orders, for a quart or over of nut cream, of course, you could stir the nuts into the cream and use your plain vanilla cream for that purpose for any flavor of nut cream. The kinds of ground nuts to keep in stock are pecans, filberts, almonds, walnuts, Brazil, pistachios and hickory nuts; therefore, you could have seven nut creams on your list and not be compelled to have any of them made up, using the vanilla for all of them.

SODA FOAM

As for myself, I do not believe in using it for soda water. But there are people that think a soda water that does not contain one-third of a glass of foam to it is no good and should they look over this book and not see a recipe for soda foam they would be disappointed, therefore I will give several ways of making foam.

Dissolve gum arabic in hot water to make it a thin solution and use 1 oz. of it to 1 gal. simple syrup.

The whites of 2 eggs beaten just a little and stirred into a gallon of simple syrup makes a good foam.

One-half sheet of dissolved French gelatine added to 1 gal. simple syrup makes a good foam.

Six oz. of soap bark added to a gallon of boiling hot water and strained through a cheese cloth, when cold, 2 oz. of this to 1 gal. of simple syrup will make a good foam.

CRUSHED FRUITS FOR COUNTER.

Strawberries picked clean and washed, then mash them, cut them in two or leave them whole, add simple syrup enough to them to suit. Color a delicate pink or serve them as they are.

Pare the skin from the pineapple, cut out the eyes and chop up extra fine, add simple syrup to suit.

Peel peaches, remove the stones, cut them in small pieces, add simple syrup to suit.

Peel bananas, cut them in thin slices, add simple syrup to suit.

Put 5 lbs. figs in a sieve over a steam bath, when they become soft cut them up in very small pieces, add simple syrup to suit.

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Cut up 5 lbs. of Canton ginger pods in small pieces, put them in a glass bowl and add the syrup from the ginger keg or use simple syrup to suit.

If you are buying crushed fruit of some firm and do not prepare them yourself, you will find directions on each jar telling you how much simple syrup to use to each quart of fruit.

Peel and cut up in small pieces 1 doz. oranges, add simple syrup to suit and squeeze the juice of 2 lemons into it and stir it up good.

Remove the pits from nice ripe cherries, cut them up or leave them as they are, cover them with 4X sugar, let set 20 minutes and add simple syrup to suit.

Wash whatever amount of blackberries and mash them up, add simple syrup to suit.

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Wash whatever amount of red raspberries, leave them whole, add simple syrup to suit.

Cut up in small pieces 3 lbs. of soft figs and 3 lbs. of French prunes and 3 lbs. of fresh dates, put them in a sieve over a steam bath to get nice and soft, then add simple syrup to suit.

Cut up in small pieces all kinds of French fruits and add all kinds of nut meats to it, after the nut meats are chopped up in small pieces, then add simple syrup to suit. This is fine.

SNOWFLAKE CREAM.

Whip up 1 qt. of good cream nice and light and add 4X sugar to it and sweeten to taste. Now flavor and color to suit, place a layer of this in a quart brick, then a layer of some soft cake, sponge

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cake or lady fingers, then a layer of the cream and again a layer of cake, spread another layer of cream on top, cover up and freeze it, when cut in slices the cake shows up good. This is a nice cream for parties, etc.

SIMPLE SYRUP.

If you are in the business right, as the old saying is, and use quite a good deal of simple syrup, I would advise you to get a large 50-gal. barrel, put a large faucet in it and set it on a box high enough so you can set a 1-gal. measure under it. Now get a wash tub that will fit tight over the barrel, then bore about 50 1 in. holes in the bottom of the tub, then cover the top of the barrel over with fine cheese cloth and set the tub over it to hold it there. Now line the tub with cheese cloth and tack it in good, then put 100 lbs. of sugar, *not beet sugar*, but cane sugar, in the tub and pour over it 9 gals. of cold water. Cover the tub to keep dust out, after the syrup drips through the two pieces of cheese cloth

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you will find it nice and clear. Repeat this till you make the amount of syrup you desire to keep in stock.

SUNDAE DISPLAY FOR WINDOW.

When you decorate your window I have found out from experience that a confectioner can more than double his sales on sundaes if he will place the following glass sundae cups in his window in this manner: Get about 6 or 7 dishes such as you serve sundaes in and fill each dish with a nice white bon bon cream, then pour over each one syrup of a different flavor; say, chocolate on one, strawberry on one, pineapple on one, pecans, walnuts or filberts on one, etc. Now decorate each as you would a sundae, by placing a cherry or a slice of orange, banana or a cherry on top, etc. When you have them all decorated place each dish on a small paper doylie and arrange them in the window nicely. They will look exactly like an ice cream sundae and if you wish to make one look like chocolate or

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maple ice cream, color the bon bon cream first. If you are selling soda at five cents per glass and do as the above instructs you to do, you will find that when the people see the sundaes displayed in window that your sales will show more ten and fifteen cent checks than usual. You can also fix up several kinds of ice cream soda displays the same way.

HONG KONG SUNDAE.

One disher of ice cream and pour on top of it 1 tablespoonful of chopped Canton ginger and a spoonful of ginger syrup, serve thin ginger snaps with this.

PECAN SUNDAE.

One disher of ice cream, sprinkle the top with chopped pecans and add a little vanilla syrup.

Make all nut sundaes as the above and use all kinds of shelled nuts, chopped up fine.

CARAMEL SUNDAE.

One disher ice cream, a little vanilla syrup and sprinkle top with ground almond bar.

STRAWBERRY SUNDAE.

One disher ice cream, pour over it crushed strawberries to suit.

All fruit sundaes are made as strawberry sundae.

CHOCOLATE SUNDAE.

One disher ice cream, pour over it chocolate syrup to suit.

All syrup sundaes are made as a chocolate sundae.

CREME DE MENTHE SUNDAE.

One disher ice cream, pour over it creme de menthe syrup and lay a sprig of mint on top and an English walnut half on each side.

COFFEE SUNDAE.

Use a coffee cream if you can, if not, use vanilla cream with a rich coffee syrup.

FIG SUNDAE.

One disher ice cream, pour on top chopped figs and a little of the fig syrup.

MARASCHINO SUNDAE.

One disher ice cream and a spoonful of Maraschino cherries on top.

O. K. SUNDAE.

One lb. seedless raisins, 1 lb. currants, 1 lb. chopped English walnuts, 1 lb. chopped-up citron, add simple syrup to suit, to one disher of ice cream add the above to suit. This is extra fine.

BANANA SUNDAE.

One disher ice cream, sliced bananas on top to suit and pour over them a little vanilla syrup.

All sundaes are made alike. It remains with you to decorate the top and sides to look tasty by laying a cherry, slice of orange, pineapple, walnut, pecan, etc., to make any sundae look much better.

CHERRY SUNDAE, NO. 7.

One disher of ice cream, 1 oz. vanilla syrup, a few chopped Maraschino cherries poured over the cream.

ABOUT SUNDAES.

All sundaes are made on the same order, use nuts, fruits or syrups of any kind over the top of a dish of ice cream. There is no limit to the different kinds you can make.

BANANA SUNDAE, NO. 3.

One disher ice cream, 1 oz. vanilla syrup, several slices of banana over the top.

NEW ENGLAND SUNDAE.

One disher ice cream, 1 oz. vanilla syrup, 1 teaspoonful of ground peanut bar.

CHOCOLATE NUT SUNDAE.

One disher ice cream, 1 oz. chocolate syrup, 1 teaspoon ground nuts.

ORIENTAL SUNDAE.

One-half disher vanilla ice cream, $\frac{1}{2}$ disher chocolate ice cream, teaspoon ground nut meats, 1 oz. vanilla syrup, 1 cherry on top.

HOT EGG NOGG, NO. 6.

One teaspoon 4X sugar, 1 teaspoon brandy, 1 teaspoon rum, 1 egg yolk; shake good, add hot milk and add ground nutmeg on top.

HOT LEMONADE.

The juice of half a lemon, fill glass with hot water, sweeten to taste.

CHOCOLATE SUNDAE.

One disher ice cream, 1 oz. chocolate syrup over top.

BANANA SHORT CAKE.

Peel a banana and cut it in two lengthways, lay them side by side on a small plate and place a disher of ice cream in the center on top, place a cherry on top of the cream. This is a nice, showy dish.

ORANGE SHORT CAKE.

Take a slice of orange and cut it in 8 parts and keep it round, set it on a small plate, place a disher of ice cream on top and place a small piece of orange on each side of the cream and a cherry on top of the cream.

Friedman's Common-Sense Candy Teacher

CHOCOLATE SYRUP, NO. 1.

Place 7 lbs. sugar in dry kettle, add $\frac{1}{2}$ lb. good cocoa and rub them together good with your hands, then add 3 qts. water and bring to a boil, add 1 pt. more water and bring to a boil again, set off and add 2 oz. vanilla extract.

CHOCOLATE SYRUP, NO. 2.

Shave fine or grate 1 lb. of bitter chocolate and add 8 lbs. sugar. Now pour over it 1 qt. hot water and stir it into a paste, then add 4 qts. water and set it on furnace and stir till it comes to a boil, set off and add 3 oz. vanilla extract.

COFFEE SYRUP.

One-half lb. coffee, $\frac{1}{2}$ gal. water, bring to a boil and let set 20 minutes, then strain through cheese

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cloth. Now add 12 lbs. sugar and $\frac{1}{2}$ gal. water, stir till dissolved and add 1 oz. of good rum.

ORANGE SYRUP.

Grate the rinds of 6 oranges, then add 1 lb. of sugar and rub them together good. Now squeeze the juice of the 6 oranges into it and add 1 oz. citric acid solution and 1 gal. simple syrup.

SARSAPARILLA SYRUP.

Two and one-half oz. extract of sarsaparilla, $\frac{1}{2}$ oz. citric acid solution, 5 drops of oil of sassafras, 1 gal. simple syrup.

DON'T CARE SYRUP.

One gal. simple syrup, 6 oz. brandy, $\frac{1}{2}$ oz. citric acid solution.

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ORANGE EXTRACT NO. 2.

One gal. simple syrup, 3 oz. orange extract, $\frac{1}{2}$ oz. citric acid solution.

STRAWBERRY EXTRACT.

One gal. simple syrup, 10 oz. strawberry juice, 1 oz. strawberry extract.

APRICOT SYRUP.

One gal. simple syrup, $\frac{1}{2}$ pt. of apricot juice, $\frac{1}{2}$ oz. citric acid solution.

LEMON SYRUP, NO. 2.

One gal. simple syrup, $2\frac{1}{2}$ oz. lemon extract, $\frac{1}{2}$ oz. citric acid solution.

LEMON SYRUP, NO. 1.

The same as orange syrup, No. 1, using lemons instead of extract.

NECTAR SYRUP.

One qt. strawberry juice, 4 oz. port wine, tablespoon burnt sugar, 1 gal. of simple syrup.

PINEAPPLE SYRUP.

One gal simple syrup, 1 pt. pineapple juice.

GINGER SYRUP, NO. 1.

Drain off the ginger syrup from the Canton ginger and it is ready for use.

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GINGER SYRUP, NO. 2.

One gal. simple syrup, 3 oz. ginger extract.

MAPLE SYRUP.

One gal. water, 12 lbs. maple sugar, 1 lb. glucose, bring to a boil.

NECTAR SYRUP, NO. 6.

One qt. pineapple syrup, 1 qt. strawberry syrup, 1 qt. lemon syrup, $\frac{1}{2}$ teaspoon of oil of bitter almonds.

GINGER SYRUP, NO. 4.

One gal. simple syrup, $3\frac{1}{2}$ oz. Jamaica ginger, tablespoon of burnt sugar.

VANILLA SYRUP.

One gal. simple syrup, 3 oz. of vanilla extract.

CHOCOLATE SYRUP, NO. 3.

One lb. cocoa, 1 gal. simple syrup, bring to a boil, set off and add $\frac{1}{2}$ oz. of starch, dissolved in just enough water to dissolve it, set on furnace again and just as soon as it comes to a boil set off, when cold add 3 oz. vanilla extract.

GRAPE SYRUP.

One gal. simple syrup, 1 pt. grape juice, $\frac{3}{4}$ oz. citric acid solution.

RASPBERRY SYRUP.

One gal. simple syrup, 1 pt. raspberry juice, $\frac{1}{2}$ oz. citric acid solution.

WILD CHERRY SYRUP.

One gal. simple syrup, 1 oz. citric acid solution,
2 oz. wild cherry, 10 drops bitter almond.

LEMON ICE, NO. 1.

Two gals. water, add the gratings of 6 lemons and then squeeze the juice of 20 lemons to it, add about 10 lbs. of sugar and taste it and sweeten to suit, while testing it add a little citric acid solution to it to bring out the flavor nicely. Now add the whites of 4 eggs and freeze.

ORANGE ICE, NO. 1.

Make it in every respect as lemon ice is made, only use oranges instead.

TUTTI FRUTTI ICE.

Two gals. simple syrup, the juice of 16 lemons, the whites of 6 eggs. Freeze it and then add 2 lbs. of chopped-up French fruits, assorted, stir them in good, transfer and pack.

PEACH ICE.

Two gals. water, 14 lbs. sugar, 6 egg whites. Freeze and add 40 nice ripe peaches that have been skinned and cut up in small quarters, stir them in gently and transfer and pack.

STRAWBERRY ICE.

Two gals. water, 14 lbs. sugar, 1 oz. citric acid solution, 1 qt. crushed strawberries, 4 egg whites, freeze and then stir in 1 qt. of berries, so as they will show up good when served.

Friedman's Common-Sense Candy Teacher

RASPBERRY ICE.

Make it the same way as strawberry ice in every respect, only use raspberries instead of strawberries.

ICE CREAM CROQUETTES.

Grind almond bar good and fine and lay it in a pan. Now cut up thin slices of brick cream and roll each slice in the ground nuts, sprinkle quite a little on top of each slice and wrap them in wax paper and place in ice cave to keep hard.

NOVELTY ORANGE ICE DISH.

Cut oranges in two in the center, dig out the inside and fill the orange half with orange ice, tie a neat ribbon around the orange with a bowknot, set in ice cave to keep; when serving at a party place a French cherry on top.

NOVELTY ICE CREAM DISH.

Order from your baker a white cake, have him bake it in a long pan and about 3 in. in height. Now trim it nice and even, then with a 3-in. tin cake cutter cut out as many as you require, then with a $2\frac{1}{2}$ in. cutter cut through each one again, which will make it a hollow cup. Now set each one of these cake cups on a large round sugar cake to form the bottom, fill them with ice cream or ices and when served they can eat dish and all. This is a very pretty dish and sells for from \$2.50 to \$3.00 per dozen for parties, etc.

ROMAN PUNCH.

Two gals. simple syrup, $\frac{1}{2}$ pt. good brandy, 6 oz. Jamaica rum, $\frac{1}{2}$ oz. citric acid solution. If this is a little too strong to your taste sweeten to suit. Pack with ice and serve as cold as possible.

RASPBERRY ICE.

Two gal. simple syrup, 4 qts. ripe raspberries crushed fine, juice of 4 lemons, 4 whites of eggs. Freeze.

CHERRY ICE.

The same as raspberry ice, only use cherries instead of raspberries.

AMBROSIA SYRUP.

One-half gal. simple syrup, 2 oz. vanilla extract, $\frac{1}{2}$ gal. raspberries crushed and strained.

APRICOT SYRUP.

Three qts. simple syrup, 1 qt. apricot juice, 1 oz. citric acid solution; color red.

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BIRCH BEER SYRUP.

One gal. simple syrup, 1 oz. birch beer extract,
1 oz. citric acid solution, 3 oz. burnt sugar.

WILD CHERRY PHOSPHATE.

One gal. simple syrup, 9 oz. wild cherry extract,
1 oz. citric acid solution, 2 oz. burnt sugar.

CELERY PHOSPHATE.

One gal. simple syrup, 4 oz. celery extract, 7 oz.
acid phosphate, 2 oz. burnt sugar.

COFFEE SYRUP, NO. 4.

One gal. simple syrup, 5 oz. coffee extract, 2 oz.
burnt sugar.

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EGG NOGG.

Three qts. simple syrup, 1 oz. cognac, 1 oz. rum, 6 oz. cologne spirits, 7 eggs, $\frac{1}{2}$ oz. ground nutmeg. Mix the above and set one side. Now mix $\frac{1}{2}$ gal. of cream with $\frac{1}{4}$ lb. corn starch and get it good and hot, set off and add the above mixture to it and stir up good.

ORANGE PHOSPHATE.

One gal. simple syrup, 3 oz. orange extract, 6 oz. acid phosphate; color orange.

MILK PUNCH.

Two gal. simple syrup, 6 oz. Jamaica rum, 1 pt. cologne spirits, 3 qts. cream. Pack in ice, when serving sprinkle each glassful with ground nutmeg.

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HOT MALTED MILK.

One teaspoon of malted milk, fill mug or cup with hot water and add a little salt and pepper.

DELIGHT.

Teaspoonful sugar, 1 egg, 1½ oz. coffee syrup, shaved ice, fill the glass with rich milk, shake and strain in clean glass.

JUST IT.

One egg, 1½ oz. strawberry syrup, 1 oz. cream, shaved ice, shake well, strain in clean glass and fill with fine stream.

EGG CHOCOLATE.

One and one-half oz. chocolate syrup, 1 egg, crushed ice, fill with soda, shake and strain in clean glass.

CANTON FIZZ.

One-half glass plain soda, 2 oz. ginger syrup, stir with spoon and add loose stream to nearly fill glass, add teaspoon 4X sugar, stir and serve.

EGG PHOSPHATE.

One egg, 2 oz. orange syrup, 1 oz. lemon syrup, a few shakes of phosphate, shaved ice, shake and strain in clean glass.

SILVER FIZZ.

One egg white, 1 oz. strawberry syrup, little shaved ice, fill glass with milk, shake and strain in clean glass.

COCOA SHAKE.

One egg, 1 oz. chocolate syrup, shaved ice, shake and strain, fill with soda and pour from one glass to the other and serve.

EGG FLIP.

One egg, 1 oz. lemon syrup, $\frac{1}{2}$ oz. orange syrup, a few dashes of phosphate, shake and fill glass with soda, pour from one glass to another and add grated nutmeg on top.

HOT CHOCOLATE, NO. 1.

One teaspoonful of chocolate paste from recipe in this book in glass or cup, fill with hot milk or hot water, add teaspoon whipped cream.

HOT CHOCOLATE, NO. 2.

Two lbs. best cocoa, 2 lbs. 4X sugar, mix good, 1 teaspoon to a cup of hot milk or water and add teaspoon of whipped cream.

JAVA ICE.

One gal. cream, 36 egg yolks, $\frac{1}{2}$ gal. of strong coffee, place on furnace, stir till hot, *not* to a *boil*, set off, add 4 oz. vanilla extract and 3 lbs. of 4X sugar, mix good and pour in can, pack with ice and let set several hours. This should be made one day and used the next or later on. When heating it stir and let it get quite thick.

PLAIN LEMONADE.

Two tablespoonfuls of 4X sugar, juice of 1 lemon, $\frac{1}{2}$ glass shaved ice, fill glass with water, shake well, pour in glass, top off with a thin slice of lemon and serve with straws.

SODA LEMONADE.

Make the same as above, only omit plain water and use soda water, and stir with spoon. Don't shake.

SYRUP LEMONADE.

Make strawberry, raspberry, orange, or any flavor you like by leaving out the sugar and using 1 oz. of the above flavors in syrup form instead.

CATAWBA EGG SHAKE.

One oz. catawba syrup, $\frac{1}{2}$ oz. orange syrup, 1 oz. sweet cream, 1 egg, shaved ice, shake, strain and add soda to fill glass.

ROMAN PUNCH SYRUP.

Five oz. brandy, 5 oz. rum, 1 oz. vanilla extract, $\frac{1}{2}$ oz. citric acid solution, 1 gal. simple syrup.

SHERBET SYRUP.

One qt. pineapple syrup, 1 qt. orange syrup, 1 qt. vanilla syrup, 8 oz. sherry wine.

ORANGE SHERBET, NO. 2.

One qt. vanilla syrup, 1 qt. pineapple syrup, 1 qt. orange juice, 6 oz. sherry wine, 4 oz. grape juice, serve with crushed ice.

EGG CHOCOLATE.

One-third glass shaved ice, tablespoon ice cream, 1½ oz. chocolate syrup, 1 egg, shake well, add soda and pour in clean glass.

MILK SHAKE.

One-half glass shaved ice, 2 oz. don't care syrup and fill glass with milk, shake well and serve with straws.

CLARET SYRUP.

One gal. simple syrup, 1 pt. claret wine, ½ oz. citric acid solution; color to suit.

CLARET LEMONADE.

One-half glass ice, juice of 1 lemon, 2 oz. claret syrup, shake well, pour in clean glass and place 1 cherry and a thin slice of orange on top.

FRENCH PUNCH.

Two qts. claret, $\frac{1}{2}$ lb. sugar, 2 sticks cinnamon, the juice of 4 lemons, the juice of 6 oranges, bring to a boil, pour in can, when cool add thin slices of lemons and oranges to suit and several sprigs of mint; pack in ice.

CHOP SUEY SUNDAE.

Cut in small pieces 5 lbs. of figs, 5 lbs. of dates, 2 lbs. of French cherries, 2 lbs. English walnuts, cover this with enough chocolate syrup and vanilla syrup to make it about the consistency of crushed

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fruits, *not too thin*, when serving it fill sundae glass three-fourths full of ice cream and then fill the glass with chop suey mixture. This is a very popular dish in Chicago.

FRAPPE FOR TOPPING OFF SUNDAES.

Dissolve 6 oz. French gelatine in $\frac{1}{2}$ qt. hot water, add to it 2 oz. gum arabic solution, strain it in a 10 gal. can, add 12 oz. vanilla extract and add 7 gals. water and $1\frac{1}{2}$ gal. simple syrup, strain all into a 10 or 12 gal. fount and charge it to 160°, use this for topping off a sundae or a glass of soda with, it gives it a tone and is not common. Draw through mineral water tube from fountain.

**SENSIBLE
SUGGESTIONS**

SENSIBLE SUGGESTIONS.

Information is the best ingredient to put into your work.

Put a little joy in all your work; there's plenty in life.

If your employer tells you or lets you know he hasn't confidence in your ability don't argue the point; show him by your work he's mistaken; you're the judge.

Don't make candy so artistic that you're the only one capable of appreciating it.

If you have great talents be grateful. If you have small talents be satisfied, and if you only have the capacity for work, work it for all it's worth.

Friedman's Common-Sense Candy Teacher

Think before you start your work, but don't think so long that the work is left undone.

Value ideas, they're always above par. The only way to get them is by thinking.

It's well to make your work as nearly perfect as you can. Beauty is its own excuse for being.

When does a man fail? Only after he has lost confidence in himself.

When you spoil a batch of candy don't try to saddle the blame on somebody else.

Work poorly done is like bread only half baked; it's heavy.

Friedman's Common-Sense Candy Teacher

The man with an idea often develops ten before he's finished thinking.

You cannot expect the best from others unless you give them the best that's in you.

It's foolish to measure time when you've got work on hand; finish your work and then look at the clock.

The more valuable an article is the higher is its price.

Interest your customer, but don't try to amuse him; he's not come to you for that purpose.

Make most of your opportunities, they are valuable.

Friedman's Common-Sense Candy Teacher

The worthy employer treats his woman employees with that courtesy and dignity he would give his wife if she worked for him.

Ability comes with experience; a man possessing ability, but lacking in experience is no less handicapped than is a man of experience with no ability.

Make yourself understand that if you care for the small things the great things will take care of themselves.

If the contents of this box is not in perfect condition, please return box with contents to dealer, who will exchange same. Be on safe side: Manufacturer.

Make your word your bond. It saves time, money and a lawyer.

Friedman's Common-Sense Candy Teacher

Messrs. Blank & Co., the manufacturers of candies at No. 120 Blank street, were arrested and fined \$25.00 yesterday by Justice Doneright for selling pound boxes which were under weight. Avoid this.

Make your talents count. Gifts are given us as a purpose.

Make every experience, whether it results in success or failure, tell, for habit is a cable. You weave a thread of it every day and at last you cannot break it.

Make people believe in you. If they don't, show them that they are unwise.

Make sure to kill the germ of laziness by developing the germ of enterprise. It is a matter of I will do it; then do it.

Friedman's Common-Sense Candy Teacher

Make your work tell. Actions speak louder than words.

Make everything you do perfect. If not perfect, as near it as you can.

Make your employer respect your work. He will then be forced to respect the creator of the work.

Make time count. Do not waste time dreaming of the fun you are going to have when you get a grip on success. Catch first and dream afterwards.

Make work and play constant companions. They are tried friends and hate to be separated.

Make your labor sweet. Work often seems like play when buoyed up by enthusiasm.

Friedman's Common-Sense Candy Teacher

Make a start. That's the point. Don't wander by the roadside. Get on the way with both feet and keep them going until you leave a few miles of the hard part behind you. It's easy after that.

Make strong desires to do; then strike while the iron is hot.

Make allowances for your employer. He is often vexed with trouble you know nothing about.

Good work is a splendid tonic for body and mind.

When a batch of candy turns out right it's in the man, not in the luck.

Make yourself trust yourself.

Friedman's Common-Sense Candy Teacher

Make it a point to keep open and free a corner of your head in which to make room for the opinions of others.

Make your judgments slowly, but stand by them as you would by your own family.

Make as many air castles as you like, but build them on sound foundations.

Make yourself say "I will" instead of "I'll try" when you have a difficult task on hand.

A man loses more by lying than he gains.

Make your work more than pay your salary. It's not a bad plan to have the credit of your accounts.

Friedman's Common-Sense Candy Teacher

Make your employer have confidence in you. If you win his confidence it will be hard to lose it.

Listen to suggestions. They will help you create new ideas. Without new ideas you will soon be in a rut.

Make your employer's responsibilities your own. Unless you can appreciate his difficulties it is likely that you will be unable to solve your own.

Make sure that whatever you represent is all wool and a yard wide. Your customer knows cotton and perhaps has a yard stick of his own.

Make your employer feel you expect his confidence and you're pretty sure to get it. Your thought will influence his actions.

Friedman's Common-Sense Candy Teacher

Make yourself more skillful than your tools;
good tools mean little when given to a bungler.

Make your failures count as much as your successes,
for all experience makes for success.

Make your work as agreeable as you can. Work
that is not born of joy had better not be created.

Remember that manners are just as necessary as
fences on a farm. They keep the cattle out of the
oats.

Make your work say: "I am doing as much as
I can do and as well and cheerfully as I can."

Talk well of the town you do business in.

Friedman's Common-Sense Candy Teacher

Workers who knock others seldom gain. It's a poor system.

Make it a point to do one thing at a time and so well that any other man will find it hard to do it better.

Insist on your clerks to be polite. A bartender always has a smile for the man with the coin.

If you can't do anything else, get out of the way of those who can.

Some men waste a lot of time telling other men how awfully busy they are.

Unless a man has faith in his work he will not work faithfully.

Friedman's Common-Sense Candy Teacher

Some old men are as proud of their ability to do a day's work as a young man is to avoid it.

A believer in the best, no matter what it costs, is bound to succeed.

The way to conquer your competitor is not to kill him but to excel him.

Many a man who has a good location has his eye on a better one.

Be sure you are right, but don't be too sure that everybody else is wrong.

It pays to make and sell pure goods.

Friedman's Common-Sense Candy Teacher

It pays to trim your windows often.

It pays to advertise.

It pays to keep a good candy maker.

It pays to buy the best of raw materials.

It pays to give 16 ounces to the pound.

It pays to discount your bills.

Don't allow your clerks to smoke while on duty.

Don't tell people your business is no good.

Friedman's Common-Sense Candy Teacher

Don't wait until your show case is empty before you fill it.

Don't wait till Saturday to wash your windows; wash them today if they need it.

Don't talk about your competitor.

Don't refuse to listen to common sense.

Don't think you know it all. You don't.

Don't buy milk and expect cream.

One good and original idea is worth fifty imitations.

Friedman's Common-Sense Candy Teacher

Say thank you after a sale. It don't take long.

Change your windows often. It will bring change to your cash register.

Don't look down altogether when cleaning up. Look up and clean down. See those cobwebs!

It requires only money to open a business, but it requires more than money to keep it open.

Keep covers on the glucose as well as on the sugar barrel when not in use. See those rats!

Keep all tools that are made to hang up hung up. That's why they are made that way.

Friedman's Common-Sense Candy Teacher

Keep a pail of clean water near your furnace for paddles and don't lay your paddles on the coke or under the slab. Remember the pail.

Don't keep colors and flavors all crowded together on one shelf. Lumber is cheap; separate them.

Keep a can of clean water placed near the furnace and keep your thermometer placed in this can when not in use.

Keep a coal box near the furnace and see that it is filled each night.

Don't forget to wash the scales once in a while so as the figures can be read without the aid of a magnifying glass.

Friedman's Common-Sense Candy Teacher

Have the kindling ready for morning before leaving shop.

Keep a strong dipper hanging in the glucose barrel.

Keep an empty barrel near the furnace to set kettle on when stirring a batch.

Don't think because water runs into the sink fifty times a day that it don't need cleaning. It does.

Keep your kettles clean; it's not hard work.

Pay your help for overtime; it pays you.

Have as little waste or scrap as possible.

Friedman's Common-Sense Candy Teacher

Have a place for every tool and see that every tool is in its place when not in use.

Keep all raw material where it will be free from dirt.

If you would transform a friend into an enemy, sell him a box of stale candy.

Does it pay a confectioner to allow his children to use the candy kitchen or shop as a playhouse? Think this over.

Fortunate is the candy maker who can extract amusement from his labor.

Arrange your shop with a view to economy of time.

Friedman's Common-Sense Candy Teacher

A man working in a poorly arranged shop will walk many extra miles during a week's work.

There's no end of fun in minding your own business. Don't knock your competitor.

Don't call down your help before customers.

Don't pay rent to do business and then use the store as a storeroom only. Make and sell candy every week in the year.

Don't engage a cheap man and expect good results.

Nothing but the mint can make money fast without advertising. Try a little in a local way.

Friedman's Common-Sense Candy Teacher

Don't look up at the ceiling while waiting on a customer. He's not up there.

When waiting on a customer don't look as if you had cramps.

Study well the science of selling.

Wait upon all customers with equal promptness and politeness.

To the worker: Don't stop the alarm clock till you are out of bed.

Don't close your store at 9:30 one night, 11 o'clock another and 10 o'clock another. Have regular hours for opening and closing. The other fellow does.

Friedman's Common-Sense Candy Teacher

Start to work fifteen minutes before you absolutely need to do so.

A good way to keep cream from becoming sour :
Use it in time.

"Keep working." A lazy man's idea of success is
to be unable to find work.

It's a pleasure to work. Don't let it ever be said
that you were born and only ate, slept and died.

Did you ever see an under-the-counter storeroom
where candy pails, wax paper, twine, old shoes, hair
brush, looking glass, face powder, soap, matches,
dirty rags, aprons, jackets, mice nests, etc., are
stored? I have several times. Take a look at yours
today.

Friedman's Common-Sense Candy Teacher

When at work hear all, say nothing but look wise.

Get wise to the candy business. Empty heads contain a lot of useless information.

Don't expect your boss to do more for you than you are willing to do for yourself.

To keep candies from getting old and dry display them nicely and sell them while they are fresh.

Keep your backyard or alley clean. The ice man and cream man are liable to tell your competitor how it looks.

If you are in business next door to a livery stable or an undertaker, look for a better location.

Friedman's Common-Sense Candy Teacher

When making a batch of candy don't wait till it's done before you look for the pallet, knife and kettle holders. Have everything ready on the start and save excitement and sometimes your batch.

Sprinkle powdered clover in your window and it will drive away red ants.

If you should burn yourself while at work, scrape a raw potato and lay it on the burn. It will give you instant relief.

Strive as hard as you like, if you have no faith in yourself your goods will show it and your customers will find it out.

Success never is easily gained, and you can be pretty sure to be a failure if you don't love your work.

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